

*these are like peanuts eat one and you can't stop turn  
off dinner we'll fill up on appetizers I'm trying to fig-  
ure out WHAT is in these rather snack than eat try  
these they're a new recipe marvelous just little things*

*I keep in*

*the freezer*

*and warm*

*up so glad*

*you like*

*them don't*

*pass them*

*we'll help*

*ourselves*

*some im-*

*ported*

*cheese we*

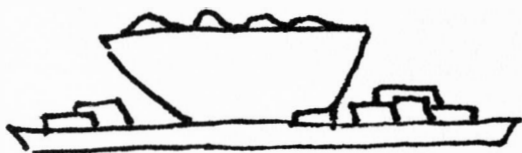
*got for*

*Christmas*

# APPETIZERS

*no thanks I'll skip this round the old standby cream  
cheese and onion soup take two they're small how  
can you make meatballs so TINY? this sauce is ter-  
rific I don't know how you find time you may have  
the recipe they look like a lot of work less fattening  
than nuts give me chips and dip anytime love cucum-  
ber but it doesn't like me never COULD spell "hors  
d'oeuvres" is there garlic in these? thank you I'll try  
just one ah, shrimp! really no bother at all mushrooms*

# APPE TIZERS



Appetizer recipes from the  
files of the members of the  
Crippled Children's Hospital  
and School Auxiliary, Sioux  
Falls, South Dakota.....

Illustrations by the students  
of the Hospital-School.....

Printing done by the staff of  
the Hospital-School.....

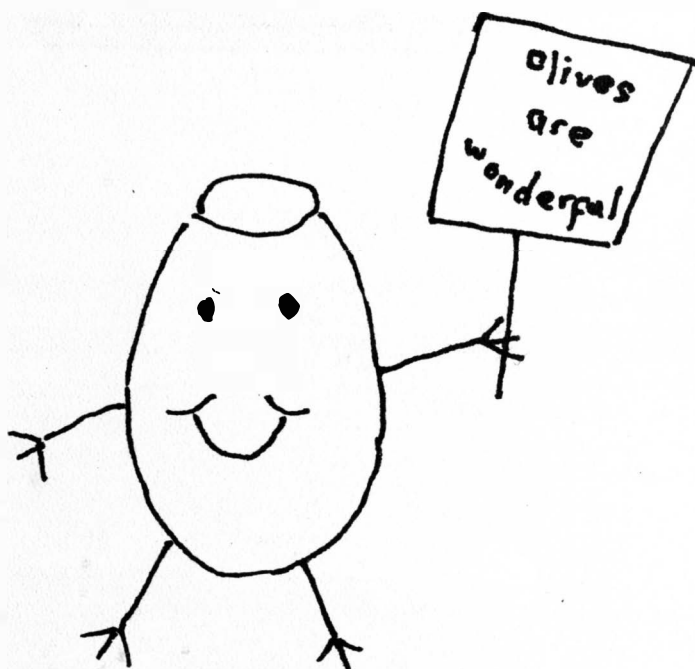
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*Appetizers served with a beverage set the mood for the whole party. They are ice-breakers, curtain-raisers, conversation-pieces, curiosity arouzers. They fill the gap made by an unaccountable delay in dinner. They tantalize, tempt and delight. Above all, they should whet the appetite and not satisfy it.*

*This book offers hundreds of committee-tested ideas to help make the hour before dinner a pleasant one. Every time you entertain, try a few!*

*First published in 1965, "Appetizers" followed our successful first book, "Stay For Lunch". Third and fourth in the series came "A Party A Month" and "Grandma Wore An Apron".*

*This book "Appetizers" was revised and reprinted just before it was featured in the December 1976 issue of "Ladies' Home Journal". The resulting mail orders (even from Sweden, Guam, Pakistan, Brazil, Spain and Indo-china!) were so overwhelming that early in 1977 we are going into our sixth printing.*

*Betty Cahill, Editor*



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# HOT HORS D'OEUVRES

(made with pastry)



## SPANAKOPETES

*A Greek recipe for spinach-cheese pastries.  
Delicious!*

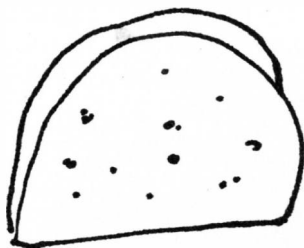
- ½ lb soft cream cheese
- 1 cup soft butter
- 2 cups sifted flour

With fork combine cheese and butter. Cut in flour. Work with hands until dough holds together. Form into ball and chill overnight. Then roll dough out to 1/4-inch thickness, on floured surface. Cut into 2-inch rounds.

- 1 onion, finely chopped
- 3 Tbsp olive oil
- 1 pkg frozen chopped raw spinach,  
thawed and drained well
- 1 tsp salt
- ¼ lb Feta cheese crumbled (or Cheddar)
- 4 oz cottage cheese
- 1 egg, beaten

To make filling, saute onion in olive oil until softened. Add spinach and salt. Cook over low heat until tender. Mix cheeses together and stir in egg. Add spinach-onion mixture and blend well. Place a little filling on each round and fold over. Moisten edge so it will hold together. Flute edge with a fork and prick center. Place pastries on cookie sheet and bake at 425° for about 15 minutes until golden brown. Serve warm.

Note: This recipe makes about 100 pastries. They freeze well, in tight containers, before baking. Take a few out and bake them as you need them.



*Betty Cahill*



## MUSHROOM SAVOURIES

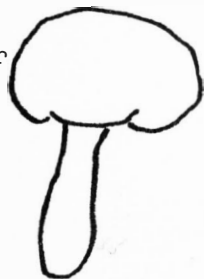
3/4 cup butter  
3 medium onions, chopped  
2 lbs fresh mushrooms, finely chopped  
4 Tbsp fresh thyme or 2 Tbsp dried thyme  
3/4 cup white wine or sherry  
1/2 cup parsley, chopped  
2 tsp salt  
Pastry dough (same as for Spanakopetes,  
Page 5)

Filling: Saute onions in butter until golden. Add mushrooms, thyme, salt and parsley. Simmer for 5 minutes. Add wine. Simmer until liquid is almost absorbed. Cool.

Roll pastry dough very thin into 2½-inch circles. Place filling on half the circle. Fold over and crimp. Moisten edges. Bake on ungreased cookie sheet at 350° until golden brown.

## ONION SNACK SQUARES

2 9-inch frozen pie shells, or  
home-made pie dough  
1 can French fried onions  
3 eggs  
1½ cups milk  
1 tsp salt  
Pepper, to taste  
3/4 lb Cheddar cheese

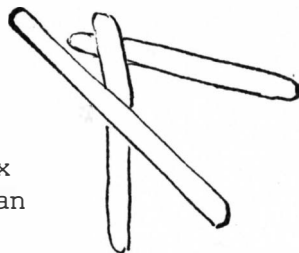


Thaw pie shells and stretch to cover bottom and 1/2 inch up sides of 9-inch by 13-inch baking dish. (Press with fingers to make this slight edge.) Crush onions and sprinkle on dough, saving a little aside. Sprinkle cheese over onions, saving a little aside. Beat eggs in bowl, with milk, salt and pepper. Pour over the onions and cheese. Sprinkle top with reserved onion and cheese. Bake at 350° for 30 minutes. Remove from oven and cut in squares. Serve hot. Makes 36 to 40 squares.

*Blanche Loure*

## CHEESE STRAWS

- 1 10-oz pkg pie crust mix
- 1 envelope grated American  
or cheddar cheese
- 1 3-oz jar or 2/3 cup Parmesan  
cheese
- 5 Tbsp cold water
- 1 egg, slightly beaten
- Salt, seasoned pepper

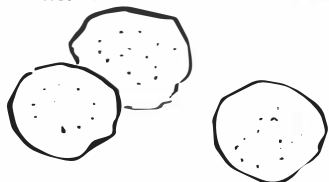


Toss pie crust mix and cheeses together in bowl. Add 4 tablespoons water a little at a time, mixing with fork until mixture forms a ball of pastry. Divide dough in half. Roll out half of the dough to 1/8-inch thick on lightly floured surface, to measure about 8 by 12 inches. Brush pastry with mixture of egg and 1 tablespoon water. Sprinkle with seasonings. Cut into strips 1/2 inch by 3 inches. Place on ungreased cookie sheet. Bake at 425° for 10 minutes until golden. Repeat with remaining dough. Makes about 120 straws. Store in airtight container.

*Marianne Naused*

## SESAME NIBBLES

Make a 2-cup flour pastry recipe. Add to it 1 cup toasted sesame seeds. Roll as for pie crust. Cut into small rounds or fingers. Bake at 350° until pale brown. Sprinkle with extra salt while hot. These are good with sherry.



*Committee*



## CANTONESE FOLDOVERS



- 2 pkgs refrigerated Crescent rolls
- 1 envelope dry beef-mushroom soup
- 1/2 lb ground beef
- 1 cup drained bean sprouts
- 1/2 cup sliced water chestnuts
- 2 Tbsp finely chopped onions
- 3 Tbsp dry white wine

Brown beef and add vegetables. Continue cooking for 3 minutes, then add soup and wine. Set aside.

Unfold Crescent rolls and cut each piece crosswise to make two small triangles. Fill each triangle with a spoonful of meat mixture and fold over, pinching edges together. Place on cookie sheet and freeze, then store in plastic bag in refrigerator. Thaw before baking. Bake at 375° for 15 minutes. Makes 32.

*Astrid Stoakes*

## CANAPE TURNOVERS

Make 1 recipe of your favorite pastry. Roll pastry 1/8-inch thick. Cut into 2-inch squares. Place 1 tsp of any of the following mixtures in center of each square. Fold over into a triangle. Seal edges with fork. Fry in hot deep fat (375°) for 4 minutes. Serve hot, garnished with chopped parsley.

Filling 1: 1 cup ground liver, cooked  
4 Tbsp minced bacon, cooked  
2 Tbsp minced parsley  
1/8 tsp pepper

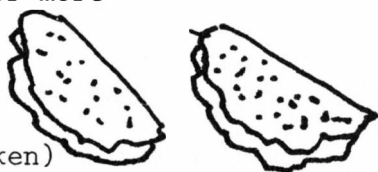
Filling 2: 1 cup ground salami  
1/2 tsp grated horseradish

Filling 3: 1 cup ground chicken, cooked  
1/4 tsp curry powder  
1/4 tsp salt  
3 Tbsp minced parsley

*Ella Reagan*

## CURRIED MEAT TURNOVERS

1 $\frac{1}{4}$  cups sifted flour  
1 $\frac{1}{2}$  tsp salt  
2 tsp curry powder, or more  
2/3 cup butter  
3 Tbsp ice water  
3/4 cup scalded milk  
1 $\frac{1}{2}$  cups chopped ham  
(or turkey or chicken)



Sift all except 1 Tbsp flour into bowl. Add 1/2 tsp salt and 1 tsp curry powder. Cut in butter, reserving 1 Tbsp. Form a ball of dough and chill 1 hour. Melt remaining butter in saucepan. Add rest of flour, then milk. Stir until smooth and cook until it boils. Add curry powder and salt. Cook 5 minutes over low heat. Add meat. Mix lightly. Cool. Heat oven to 375°. Roll out dough thin, and cut rounds about 2 $\frac{1}{2}$  to 3 inches in diameter. Fill half of circle with filling, fold over and crimp edges to seal. Bake 15 minutes until golden. Serve hot.

*Note: These delicious turnovers can be frozen either raw or baked, and kept in a sealed container.*

Margaret Lobb

## CURRIED TUNA IN PUFFS

(Use puff recipe at top of page 14)

1 7-oz can tuna	1 tsp salt
1/2 cup mayonnaise	2 hard-cooked eggs,
1/4 cup minced celery	chopped
1 Tbsp curry powder	2/3 cup parsley

Stir tuna and oil, add mayonnaise, celery, eggs, curry powder and salt. Split puffs in half crosswise, and fill with filling. Makes about 40. Garnish with parsley.

Ada Stier



## WALNUT-CHEESE TARTS

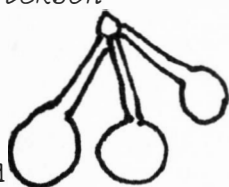
- |                         |                              |
|-------------------------|------------------------------|
| 1 cup walnuts           | 1/8 tsp white pepper         |
| 4 strips lean bacon     | Dash cayenne                 |
| 4 green onions, chopped | 2 cups light cream           |
| 3 eggs                  | 2 cups shredded swiss cheese |
| 1 1/4 tsp salt          | Pastry-lined tart pans       |
| 1/4 tsp nutmeg          |                              |

Spread walnuts in shallow baking pan and toast at 300° for 15 minutes. Chop and set aside. Fry bacon crisp and drain on paper towels. Crumble. Pour out bacon fat, and return 2 Tbsp to skillet. Add onions and cook slowly until soft but not brown. Beat eggs lightly with salt, nutmeg, pepper and cayenne. Add cream, onion, cheese, walnuts, and bacon. Spoon into unbaked tart shells. Bake at 425° about 15 minutes until filling is set and pastry is browned. Serve warm. Makes about 36.

*Marjorie Erickson*

## HIDDEN CHICKEN

- 1/2 tsp salt
- 1 cup cooked chicken, chopped
- 1 Tbsp finely chopped parsley
- 2 Tbsp mayonnaise
- 1 tsp lemon juice
- 1 egg, beaten
- 1 Tbsp milk
- 1/2 plain pastry recipe  
(as for 1-crust pie)



Combine chicken, salt, parsley, mayonnaise and lemon juice. Roll pastry 1/4-inch thick; cut to 2-inch squares. Wrap chicken mixture in pastry square until concealed. Press edges tightly. Prick top and brush with egg mixed with milk. Bake in 400° oven for 8 to 10 minutes. Serve hot.

*Charlotte Van de Waa*



## SOUTH DAKOTA TEMPTERS

Beer batter

2 cups steamed wild (or domestic)  
duck breasts

3 Tbsp cognac, rum, or lemon juice

1½ tsp Worcestershire sauce

Mayonnaise

Horseradish

Capers



Beer batter:

1 and 1/3 cups flour

1 tsp salt

1/4 tsp pepper

1 Tbsp melted butter

2 beaten egg yolks

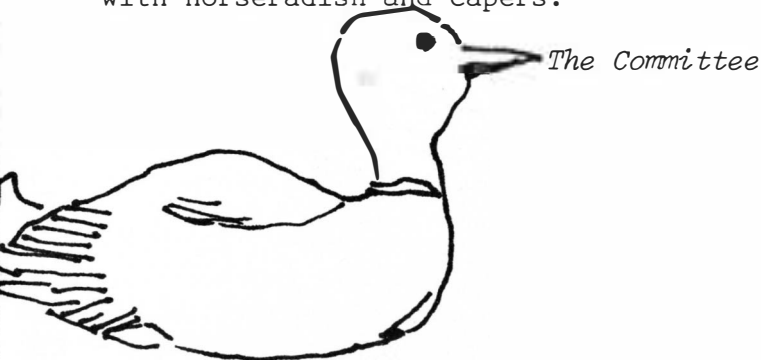
2 egg whites

3/4 cup flat beer

Mix flour, salt, pepper, butter and yolks. Gradually add beer. Let stand at least one hour. Add stiffly beaten egg whites just before using batter.

Steam duck breasts for about 20 minutes until nearly tender. Cool, then cut into 1-inch chunks. Marinate in mixture of cognac and Worcestershire sauce until batter is ready. Dip meat into batter and deep-fry at 375° until golden brown.

Serve hot, with a dip of mayonnaise seasoned with horseradish and capers.



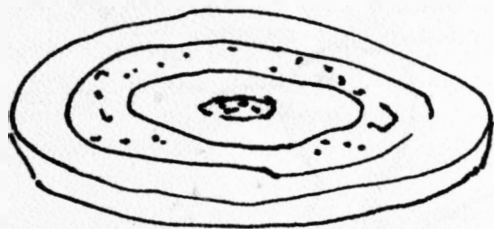
## PIZZATIZERS

Serve this pizza cut up into small squares as an appetizer. About 50 servings.

- 1 box roll mix
- 2 cans tomato paste
- 1/2 cup water
- 1 tsp sweet basil
- 1 tsp oregano
- 1 tsp salt
- 1½ tsp pepper, freshly ground
- 1/3 cup olive oil
- 2 cups mozzarella cheese, coarsely shredded
- 25 thin slices pepperoni
- 1 lb ground sausage, partly cooked but not brown
- 1 cup capers (optional)
- Grated parmesan cheese

Prepare roll mix. Let rise once, push down and roll thin. Put on 2 11-inch by 15-inch pans, or 3 pizza pans. Combine tomato paste, water, basil, oregano, salt, pepper, and olive oil. In saucepan cook over medium heat to boiling point. On rolled dough, spread a little cheese, a brushing of tomato mixture, then more cheese and tomatoes. Cover with pepperoni. Sprinkle with sausage meat and dust with parmesan cheese. Bake at 375° for 20 to 25 minutes until dough is cooked and ingredients are melted and well blended.

*Jeanelle Holmes*



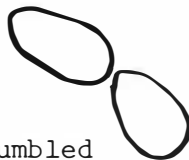


## ZWIEBELKUCHEN

*This onion pie is wonderful as an appetizer,  
or served as an accompaniment to a salad.*

Use packaged pastry mix. Make as directed for 8-inch pie pan, but add 1 teaspoon caraway seeds to dry ingredients before adding liquids. Line pan, and bake at 350° for 10 minutes.

### Filling



- 10 slices bacon, fried and crumbled
- 3 cups chopped onions, cooked until soft but not brown, then drained
- 3 beaten eggs
- 1 cup sour cream
- 1 tsp chopped chives
- Salt, pepper
- 1 tsp caraway seeds

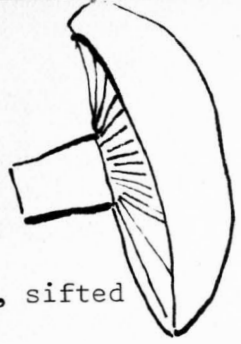
Combine bacon and onions with eggs, sour cream, chives, salt, and pepper. Pour into partially baked crust. Sprinkle with caraway seeds. Bake at 375° for about 25 minutes or until firm. Serve warm.

*Betts Tollefson*



## MUSHROOM BEIGNETS

$\frac{1}{2}$  cup water                      Dash salt  
 $\frac{1}{4}$  cup butter                   $\frac{1}{2}$  cup flour, sifted  
2 eggs



Put water, butter, and salt into small pan. Bring to boil, add flour all at once and stir fast, cooking until mixture leaves sides of pan and forms a ball. Place in mixing bowl and beat in 2 eggs, one at a time. Continue beating until mixture is thick and shining. Shape each teaspoon of mixture into ball. Place on baking sheet 2 inches apart. Bake at 450° for 15 minutes, then lower heat to 350° for 20 minutes. Cool. Slit puff shells on one side and fill with mushroom filling.

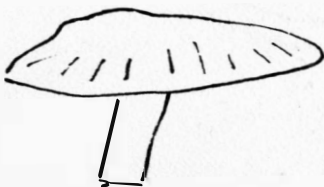
### Filling

1 lb fresh mushrooms  
1 Tbsp butter  
1 Tbsp flour  
 $\frac{1}{2}$  cup heavy cream  
 $\frac{1}{4}$  tsp curry powder  
Salt, pepper

Saute chopped mushrooms in butter for 5 minutes. Add flour; stir until smooth. Add cream gradually, stirring constantly. Add curry powder, salt, and pepper to taste. Fill puffs. Makes 48.

Other fillings: Use seafood moistened with mayonnaise or ham mixture, or any poultry filling. Cut gash in side of puff, or cut in half, fill, then put top back on. Puffs reheat well, so you may warm filling in puffs before serving if you wish..

*Charlotte Van de Waa*



## TEENERS FAVORITE

- ½ lb ground beef
- 1 Tbsp chopped onion
- ½ tsp salt
- Dash pepper
- 1 can refrigerated biscuits
- 5 slices American cheese

Combine meat, onion, salt, and pepper in small skillet and cook over low heat 5 minutes until lightly browned.

Roll biscuit into flat oval. Place 2 to 3 tablespoons of meat mixture on biscuit and top with 1/3 slice cheese. Moisten edges of biscuit with water, fold over, and seal with fork. Bake at 425° about 8 minutes until golden brown. If larger sandwich is desired, roll 2 biscuits together into a larger oval.

*Mary Stahmann*



## CHEESE BOLE

- ¼ lb butter
- 3 oz snappy yellow cheese
- 1 cup flour
- Smoked turkey, or liver pate

Cut butter and cheese into flour. Work until smooth. Form into long roll 2 inches in diameter. Wrap in waxed paper, and chill overnight. Cut roll into thin rounds. Place a little smoked turkey or liver pate in the center. Turn pastry over into half circles and press edges gently. Arrange on cookie sheet. Keep in refrigerator until ready to serve. Bake 10 minutes at 450°. Serve hot.

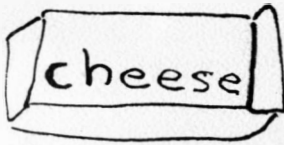
*Mrs. Lester Bach*

## CHEESE PUFFS

$\frac{1}{2}$  cup butter  
2 cups sharp cheddar  
cheese, shredded  
1 cup flour, sifted  
 $\frac{1}{8}$  tsp salt  
 $\frac{1}{4}$  tsp paprika

Cream butter and cheese together. Blend in other ingredients and shape into 1-inch balls. Arrange on baking sheet, wrap in freezer bag, and store in freezer until ready to use. Bake at 350° 15 minutes. Makes 30 tender-crisp puffs.

*Mrs. Frank Hyde*

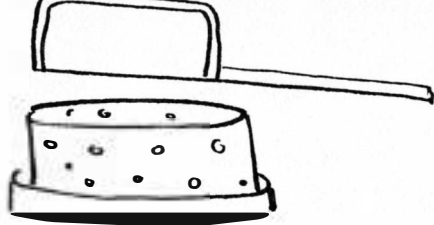


CHEESE BALLS

1 5-oz jar sharp spreading cheese  
 $\frac{1}{4}$  cup butter  
 $\frac{1}{2}$  tsp salt  
 $\frac{1}{2}$  cup flour  
Optional--dash Tabasco and  
Worcestershire sauce

Thoroughly blend cheese and butter. Add sifted dry ingredients. Mix well. Form into 1-inch balls. Place on greased baking sheet. Chill about 2 hours. Bake in hot oven (400°) about 10 minutes.

*Clara Brewer*



### CRACKER BARREL BALLS

- ½ lb grated Cracker Barrel
- sharp cheddar cheese
- ¼ lb butter
- 1 cup flour
- Dash cayenne

Mix well, using mixer. Form into small balls.  
Bake on cookie sheet for 15 minutes at 400°.  
Serve hot.

*Astrid Stoakes*



### OLIVE-FILLED CHEESE BALLS

- 1 cup shredded sharp cheddar cheese
- 2 Tbsp butter
- ½ cup flour
- Dash cayenne
- 25 medium olives, well drained  
(pitted or stuffed)

Cream together cheese and butter. Blend in flour and cayenne. Drop teaspoonfuls of dough on waxed paper. Wrap each piece of dough around an olive, covering it completely. Bake at 400° for 15 minutes. Makes 25 balls. These may be baked ahead, and reheated at party time.

*Charlotte Van de Waa*



## CHEESE CRISPIES

- 3½ cups rice crispies
- ½ lb American cheese or Old English cheese (softened)
- ½ cup butter or margarine
- ½ cup sifted all-purpose flour
- Dash of cayenne pepper

Crush rice crispies with rolling pin (reserve 1½ cups for later use). Combine cheese, butter, flour, 1½ cups of cereal, and cayenne pepper, mixing thoroughly. Chill about an hour and form into 3/4-inch balls and roll in remaining 1½ cups of cereal. Arrange on ungreased baking sheet and bake at 450° for about 8 minutes. Serve while hot.

*Jeanie Morrison*

## COCKTAIL BISCUITS



- 2/3 cup flour
- ½ tsp salt
- 6 Tbsp grated cheese
- 2 Tbsp butter
- 2 to 3 Tbsp milk
- Can deviled ham

Sift flour with salt. Cut in cheese and butter. Add milk. Roll as for pastry, and cut into tiny rounds. Spread ham between two rounds, and bake in 425° oven for about 12 minutes.

*Mary Stahmann*



## PARMESAN PINWHEELS

2 cups pastry  
2/3 cup grated Parmesan cheese  
2/3 cup finely chopped ripe olives  
1/2 tsp chili powder



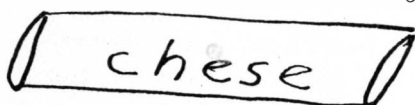
Prepare pastry. Mix grated cheese, olives, and chili powder together for filling. Divide pastry in half. Roll each half on a lightly floured board about 1/8-inch thick. Spread half the filling on each portion of pastry and roll up tight. Wrap in waxed paper and chill for at least an hour. Heat oven to 350°. Slice rolls into 1/2-inch slices; place on cookie sheet. Bake about 20 minutes until golden. Serve hot. The rolls can be frozen before baking. Thaw a little before slicing.

## CHEESE WAFERS

1 lb Old English cheese, grated  
1/2 lb butter, softened  
2 cups flour  
1/2 tsp salt  
Pinch pepper

Mix all ingredients until smooth. Form into 3 long rolls about 2 inches in diameter. Wrap in foil. Chill. (Rolls may be frozen for future use.) Slice rolls into thin slices. Place on cookie sheet and bake at 375° for about 10 minutes. Serve hot. *Suggestion: Sprinkle poppy seeds on wafers just before baking.*

Jeanne McDowell



## CHEESE CHIPS

A "classic" recipe to keep on hand.

- 1 cup plus 1 Tbsp flour
- $\frac{1}{2}$  cup soft butter
- 1 5-oz jar Old English cheese spread

Blend ingredients and form into a long roll about 2 inches in diameter. Wrap in foil. Chill until ready to use (the roll will keep for two weeks). Just before serving, slice into thin rounds and place on ungreased cookie sheet. Bake at 350° for about 8 minutes until edges are golden. Serve hot. The unbaked dough, after being formed into rolls, can be frozen. *Note: This same dough, wrapped around large stuffed green olives and baked, makes a delicious appetizer.*

## BASIC FLAKY PASTRY FOR APPETIZERS

- 1 cup flour
- $1\frac{1}{2}$  tsp baking powder
- Few grains salt
- 3 Tbsp shortening
- $\frac{1}{3}$  cup milk

Sift dry ingredients. Cut in shortening. Add milk to make soft dough. Roll out on floured board to  $\frac{1}{4}$ -inch thickness, or thinner. *Suggestion: Roll pastry around cooked sausages, then cut sausages in half. Bake at 400° about 10 minutes.*

## BASIC CREAM-CHEESE PASTRY

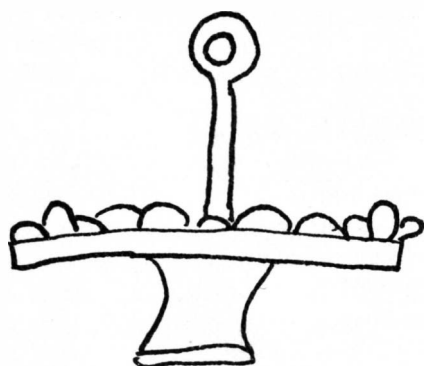


- $\frac{1}{2}$  cup butter, softened
- 1 3-oz pkg cream cheese
- 1 cup flour

Combine ingredients until smooth. Chill. Roll very thin. Spread with anchovy paste or your favorite filling, and roll into rolls about 2 inches long and  $\frac{3}{4}$ -inch high. Bake at 400° for 10 minutes. Serve hot. These may be baked ahead and reheated.

# HOT HORS D'OEUVRES

(made without pastry)



## DO-AHEAD HAM STUFFED MUSHROOMS

36 to 40 mushrooms  
5 Tbsp butter  
1 onion, finely minced  
1/2 lb boiled ham, chopped  
1/4 tsp dry mustard  
Fresh parsley, minced  
1/4 cup sour cream  
Salt, pepper



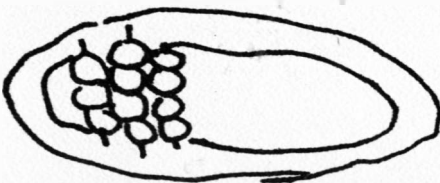
Wash mushrooms, remove stems, and chop fine. Melt 3 Tbsp butter in skillet and saute onion and chopped stems. Add rest of ingredients, except mushroom caps. Brush caps all over with 2 Tbsp butter. Place on broiling pan, rounded side up, and broil for 1 minute. Fill caps with filling. Place on flat surface and freeze until firm. Pack in plastic bag, return to freezer. On serving day bake uncovered at 375° for 20 to 25 minutes. (If you do not freeze them, bake only 10 minutes.)

*Jeanne McMillan*

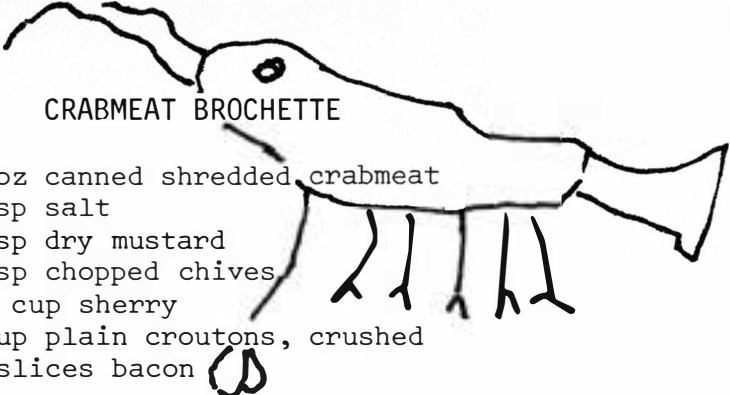
## ROMANTIC RUMAKI

1/3 cup soy sauce	1/2 lb chicken livers,
2 Tbsp white vinegar	cut in half
1 clove garlic, minced	1 5-oz can water chest-
1/8 tsp each white pepper,	nuts
and monosodium glutamate	1/2 lb bacon

Combine soy sauce, vinegar, garlic, pepper and monosodium glutamate. Pour over chicken livers and marinate at least 30 minutes. Cut water chestnuts in 3 crosswise slices. Wrap a liver piece and slice of water chestnut in a half slice of bacon and secure with toothpick. Put on wire rack over a shallow pan and bake at 400° for 20 minutes. DO NOT TURN. Makes about 24.



*Marvel Redfield*



## CRABMEAT BROCHETTE

12 oz canned shredded crabmeat  
1 tsp salt  
1 tsp dry mustard  
1 tsp chopped chives  
1/2 cup sherry  
1 cup plain croutons, crushed  
18 slices bacon

Mix crabmeat, salt, mustard, chives, sherry and crumbs. Form mixture into walnut-sized balls. Wrap each in half-strip of raw bacon. Secure with toothpick. Place in shallow baking dish and bake at 350° for 45 minutes, or until bacon is browned. Makes 36.

*Iris Rasmussen*

## DENNY'S BAKED OYSTERS

1/4 lb butter  
1 small onion, coarsely chopped  
(or 3 green onions)  
6 garlic cloves, coarsely chopped  
About 2 dozen oysters, shucked  
1/2 lemon  
1/2 tsp Italian dressing  
1/2 tsp lemon pepper  
8 drops Tabasco sauce  
1/2 tsp Worcestershire sauce  
1/2 tsp salt  
1 cup seasoned crouton crumbs  
Parmesan cheese

Melt butter and pour into small baking dish or glass pie plate. Add garlic, onions and seasonings. Lay oysters in one layer, if possible. Squeeze lemon juice completely over oysters and wring out peel just above the dish. Cover completely with dried breadcrumbs, then sprinkle lightly with parmesan cheese. Bake at 350° at least 1/2 hour. Serve with crackers.

*Leni Johnson*



## CRISPY TUNA BALLS

- 1 egg, beaten
- 2 6½-oz cans tuna, drained
- 1 small onion, very finely chopped
- 1/2 cup canned consomme
- 1/4 cup chopped parsley
- 1/3 cup mayonnaise
- 1/4 chopped nuts (optional)
- 1 Tbsp prepared mustard
- 1 tsp poultry seasoning
- 1 cup fine dry bread crumbs
- Finely crushed corn flakes

Combine all ingredients except corn flakes. Mix well. Shape into small balls and roll in corn flake crumbs. Heat deep fat to 375° and fry balls until golden brown, turning once - about 5 minutes. Serve hot. After cooking, can be kept frozen up to 6 weeks, then reheated for 15 minutes in 375° oven.

*Amy Dalthorp*

## PARMESAN PUFFS



- 3 egg whites
- 1/2 tsp baking powder
- 2 Tbsp flour
- 1/4 tsp salt
- 1/4 tsp Tabasco (optional)
- 1 cup grated Parmesan cheese
- Oil 1 to 2 inches deep

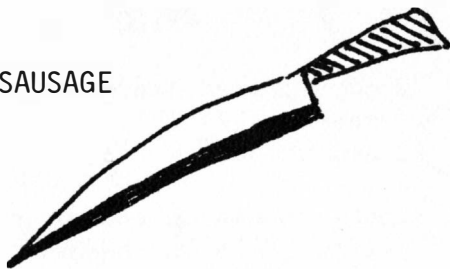
Beat egg whites stiff. Blend dry ingredients and fold into egg whites with cheese and Tabasco. (At this stage the mixture will hold its lightness for about an hour.) Drop from a teaspoon into 350° oil. Cook until golden brown all over. Makes 24 puffs. Serve hot.

*Betsey Evans*



## SWEET AND SOUR SAUSAGE

- 1/3 cup cold water
- 4 Tbsp cornstarch
- 1/2 cup vinegar
- 1/2 cup maple syrup
- 1/2 tsp salt
- 1 13-oz can unsweetened chunky pineapple
- 2 green peppers, cut in strips
- 1 medium-size jar Maraschino cherries,  
drained
- 1 1-lb package wiener-size smokies,  
cut in quarters



Dissolve cornstarch in cold water. Add vinegar, syrup, salt and juice from pineapple. Stirring constantly, cook over medium heat until sauce is thick. Add pineapple chunks, green pepper, cherries, and meat slices. Serve warm.

*Katie Cahill*

## MINI FRITTATAS

- 1 stick butter, melted
- 4 eggs, lightly beaten with fork
- Salt, pepper, cayenne
- 3/4 cup cooked chopped spinach,  
well drained
- 1/4 cup diced pimiento
- 1 Tbsp finely grated onion
- 1 to 2 Tbsp parmesan cheese



Brush bottoms of metal muffin tins (16 cups) with melted butter. Put tins in 400° oven to heat butter. In bowl, mix eggs, seasonings, spinach, pimiento and onion. Spoon some into each muffin cup, about 1/4 inch thick. Return to oven for a few minutes till set and firm and frittatas begin to come away from sides. Sprinkle tops with grated cheese and melted butter. Put tins under broiler for a few seconds until cheese becomes golden brown. Delicious hot or at room temperature.

*Jeudi d'Avril*

## FRIED CHEESE BALLS

2 cups grated American  
cheese (1/2 lb)  
2 egg whites

2 Tbsp dry white bread  
crumbs, crushed  
Shortening for frying

Grate cheese on medium grater. Beat egg whites until stiff. Fold in cheese. Measure mixture by level teaspoon onto waxed paper. Roll into balls, then toss in crumbs to cover. Fry in deep fat heated to 375° until golden brown (about 1 minute). Drain on paper towels. Serve hot, or at room temperature. Makes 24 balls.

*Lenore Haber*

## WATER CHESTNUTS AND PINEAPPLE

Water chestnuts  
Brown sugar

Bacon  
Chunk-style pineapple

Prepare water chestnuts first. They should be bite-size (cut large ones in half). Dip water chestnuts in brown sugar, then wrap each one with one-half strip of bacon. Spear with toothpick. Wrap each chunk of pineapple with one-half strip of bacon and spear with toothpick which already has a water chestnut threaded on it. Bake at 350° until bacon is done. During baking pour off grease once. Serve hot.

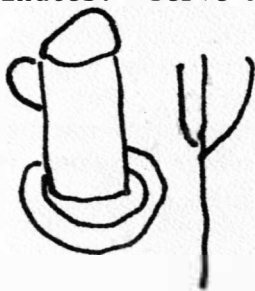
*Betty Farrell*

## HOT CRAB DIP

1 8-oz pkg cream cheese  
1 Tbsp milk  
1 6½ oz can crabmeat  
2 Tbsp chopped onion

1/2 tsp horseradish  
1/4 tsp salt  
Dash pepper  
1/3 cup toasted sliced  
almonds

Combine all ingredients except nuts. Bake at 375° for 15 minutes. Serve hot with almonds sprinkled on top.



*Leni Johnson*





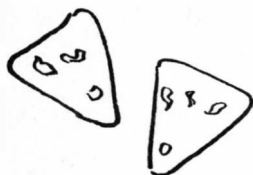
## SAUERKRAUT BALLS

- 2 cups sauerkraut, or canned  
sweet-sour red cabbage
- 1 tsp baking powder
- 1 cup sifted flour
- $\frac{1}{2}$  tsp salt
- $\frac{1}{8}$  tsp mace
- 2 eggs
- $\frac{1}{2}$  cup milk
- 2 Tbsp butter, melted

Drain sauerkraut well. Sift dry ingredients together. In separate bowl, mix egg, milk, and melted butter. Add to flour mixture, and stir until smooth. Fold in sauerkraut. Drop from teaspoon into deep hot fat (365°). Cook until brown on all sides, about 2 or 3 minutes. Makes about 36 balls. Serve hot.

*Committee*

## FRIED SPINACH BALLS



- 2 cups cooked spinach, chopped
- 2 Tbsp butter, melted
- 2 eggs
- 1 cup bread crumbs
- 2 Tbsp grated onion
- 2 Tbsp grated cheese
- $\frac{1}{8}$  tsp allspice
- $\frac{1}{2}$  cup water
- Bread crumbs

Combine spinach with butter, 1 beaten egg, crumbs, cheese, onion, and allspice, and mix thoroughly. Let stand 10 minutes. Shape into balls. Combine remaining egg and water, and beat together until well blended. Roll spinach balls in crumbs. Fry in deep fat (375°) until brown. Drain on absorbent paper before serving.

*Ella Reagan*

## ISLANDER SHRIMP

1½ lbs fresh or frozen shrimp  
¼ cup lemon juice  
½ tsp salt  
1 tsp curry powder  
1/8 tsp ginger  
1 can flaked cocoanut (3½ oz)  
1 cup flour  
2/3 cup milk  
1 tsp baking powder  
Extra flour



If possible, leave tail shells on shrimp to serve as handle. Remove veins. Mix lemon juice with salt, curry powder, and ginger. Pour over shrimp. Cover and marinate in refrigerator 4 to 6 hours, turning once or twice. Spread cocoanut in shallow pan and bake at 300° 15 minutes until dry, stirring a few times. Make batter of 1 cup flour, 2/3 cup milk, and 1 teaspoon baking powder. Stir in ¼ cup marinade drained from shrimp. Dip shrimp in extra flour, then in batter, finally in dried cocoanut. Fry in deep hot fat (380°) from 3 to 5 minutes. Serve with curry sauce.

### Curry Sauce

1½ cups tomato sauce  
3 Tbsp or more of soy sauce  
2 Tbsp curry powder

Combine all ingredients until smooth.

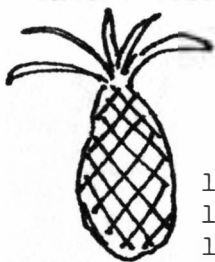


*Marianne Naused*

## BROILED HAM AND CHUTNEY

4-oz can deviled ham  
1/3 cup chutney  
1/4 cup mayonnaise  
24 round crackers

Drain chutney and save the juice. Mince chutney and combine with ham and mayonnaise and juice of chutney. Spread on crackers. Broil 5 minutes under medium heat until brown and bubbly.



*Charlotte Van de Waa*

## NEW ORLEANS TIDBITS

1 large can pineapple wedges  
1/2 lb bacon  
1 lb cooked shrimp

Wrap 1/2 slice bacon around a shrimp and pineapple wedge. Fasten with toothpicks. Place on cookie sheet and bake at 300°, turning occasionally, until bacon is crisp.

*Note: Lobster may be used in place of shrimp, but then call them Gloucester Tidbits.*

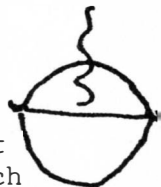
*Helen Jorgensen*

## NOCHES

*Try these for a South-of-the-border flavor!*

Frozen tortillas  
Hot fat

American cheese  
Jalapeno peppers



Cut tortillas into fourths. Fry in hot fat about 30 seconds until crisp. Sprinkle each with 1/4 slice American cheese, slivered. Dice a pepper very fine and sprinkle very sparingly on cheese. Pop under broiler just until cheese melts.

*Rita Anton*

## BARBECUED ROAST BEEF

*This is very good for a large group of hungry men!*

5 lbs of eye-of-round of beef

Marinate beef for 48 hours in the following:

- 1 medium onion
- 3/4 cup ketchup
- 1/4 cup water
- 2 Tbsp vinegar
- 1 Tbsp mustard
- 2 Tbsp Worcestershire sauce
- 2 Tbsp sugar
- 1 tsp dry mustard
- 1/2 tsp paprika
- 1 tsp chili powder
- 1/2 tsp salt
- Dash tabasco



After marinating, wipe dry and brown meat on all sides in fat. Pour marinade on meat, and bake 2½ hours at 325°. This is excellent for slicing very thin and serving buffet style with small Russian-rye party bread.

*Rita Anton*



## HOT CRAB CROQUETTES

- 1 cup thick cream sauce (3 Tbsp butter,  
3 Tbsp flour, 1 cup milk)
- 1 tsp salt
- 1/8 tsp pepper
- 3/4 tsp dry mustard
- 1/4 tsp Worcestershire sauce
- 1 Tbsp finely minced onion
- 2 cups canned crab meat
- 2 eggs
- 1 cup cracker crumbs



Mix first seven ingredients together. Chill thoroughly. Shape into 48 small balls. Roll in fine cracker crumbs, then in egg, then again in crumbs. Fry, a few at a time, in deep fat (375°) until golden brown. Serve hot.

*Gladys Holman*

## SURPRISE CHEESE BALLS

- 3 egg whites
- 1½ cups grated Swiss cheese
- 1/4 tsp salt
- Dash cayenne
- 1½ Tbsp flour
- Pre-cooked ham, cut in cubes
- Cooking oil



Beat egg whites stiff; fold in cheese, salt, cayenne, and flour. Form cheese mixture into small balls, with ham cube in the center. Drop balls into deep hot cooking oil and fry until golden brown. Serve on toothpicks stuck into an eggplant, cut in half. These may be made early and warmed in hot oven just before serving. Do not refrigerate.

*Mary Stahmann*





## COCKTAIL KABOBS

*These are tiny and terrific!*

1 cup sifted flour  
1/2 tsp salt  
1/3 cup shortening (plus 1 Tbsp,  
if hydrogenated)  
1/4 cup finely grated American cheese  
2 Tbsp water  
1-inch cubes of sausage, cooked  
Tiny stuffed olives

Heat oven to 475°. Mix flour and salt. Cut in shortening. Blend in cheese. Sprinkle with water, mix with fork. Form into round ball. Roll 1/8-inch thick on lightly floured board. Cut in 1-inch rounds. Alternate with sausage cubes and olives on a toothpick, kabob style. Lay on foil-covered cookie sheet. Bake 10 or 12 minutes, until pastry is lightly browned. Serve with Hot Cocktail Sauce.

## Hot Cocktail Sauce

1/2 cup chili sauce  
1/3 cup ketchup  
3 Tbsp prepared horseradish  
1½ tsp Worcestershire sauce

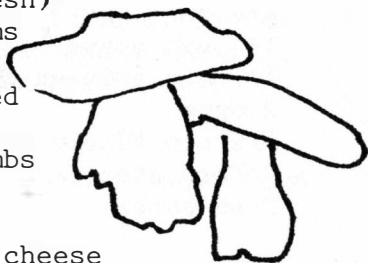
Combine all ingredients, and heat. Serve hot.

*Mrs. P. W. Bockoven*



## STUFFED MUSHROOMS FLORENTINE

- 2 10-oz packages frozen spinach, leaf or chopped (or 3 lbs fresh)
- 36 large fresh mushrooms
- 1 $\frac{1}{4}$  cups butter
- 3 cloves garlic, crushed
- 1 onion, chopped fine
- 1/2 cup fine bread crumbs
- 1/8 tsp dry mustard
- 1/2 tsp mutmeg
- 5 Tbsp grated parmesan cheese



Cook spinach in unsalted water; drain very thoroughly. Puree in blender (you should have 1 $\frac{1}{2}$  cups). Wash mushrooms, remove stems and chop. Melt butter and cook garlic for 1 minute. Remove pan from heat. Dip mushroom caps in melted butter until well coated. Place them cap side down on a cookie sheet. Reheat remaining butter and saute onion and mushroom stems until very soft, about 10 minutes. Add spinach, crumbs, and seasonings and mix well. Fill mushroom caps generously with filling. Sprinkle with cheese. Cool and freeze. To serve, bake on a greased cookie sheet uncovered for 20 to 25 minutes at 375°. (If unfrozen, bake 10 minutes).

*Jeanne McMillan*



## HIDDEN SHRIMP

- 1 cup shredded cheddar cheese
- 1 cup mayonnaise
- Cooked whole shrimp
- Salted crackers



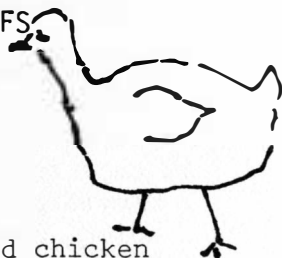
On a cookie sheet arrange crackers and put one shrimp in center of each. Blend cheese and mayonnaise well and top shrimp with 1 tsp of mixture. Place under broiler until bubbly and golden. Serve hot. When assembling these in-exact quantities save leftover cheese-mayonnaise mix to add to your next green salad.



*Peggy Nelson*

## CHICKEN ALMOND PUFFS

1/2 cup sifted flour  
1/8 tsp salt  
1/4 cup butter or margarine  
1/2 cup chicken broth  
2 eggs  
1/2 cup finely chopped cooked chicken  
2 Tbsp chopped toasted almonds  
Dash paprika



Sift flour and salt. In saucepan combine butter and broth and heat until butter is melted. Add flour all at once, stir hard over low heat until mixture forms a ball and leaves sides of pan. Add eggs, one at a time, mixing well after each addition. Continue beating until thick dough is formed. Stir in chicken, almonds and paprika. Drop by teaspoon on greased cookie sheet. Bake at 425° for 17 minutes. Makes about 3 dozen puffs. Serve hot.

*Amy Dalthorp*

## SORRENTINO CHEESE BALLS

1/2 lb mozzarella cheese  
2 Tbsp fine bread crumbs  
1 egg  
1 tsp parsley  
1/2 cup flour  
Oil for deep frying



Put cheese in bowl; stand in hot water. When soft, mix in crumbs, egg and parsley. Shape into balls the size of a walnut. Roll in flour and fry in 2-inch-deep hot oil until golden brown. Makes about 15 balls. Serve hot.

*The Committee*



## BACON BLANKETS

Wrap a long thin cracker with a thin slice of bacon, edges slightly overlapping. Broil (or bake at 350°, draining off fat once) until bacon is crisp. Bread-sticks can be used instead of crackers.

*Irene Fisher Coon*

## SAUSAGE CANAPES

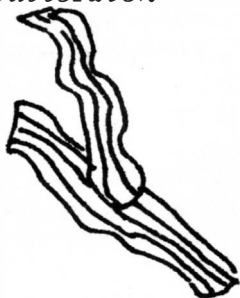
- 1 lb highly seasoned sausage
- 1 lb grated cheddar cheese
- 3 cups Bisquick

Mix all ingredients, form into balls the size of walnuts. Bake in 350° oven for 15 to 20 minutes, until brown. Serve hot.

*Bev Butterwick*

## AVOCADO FINGERS

- 1 avocado
- 1/4 tsp salt
- 1/8 tsp paprika
- 1 tsp lemon juice
- Toast strips
- Bacon



Mash pulp of avocado, season and spread on 1-inch by 3-in toast strips. Place narrow slices of raw or half-cooked bacon over avocado. Place on cookie sheet under broiler until bacon crisps. Makes 24.

*Irene Fisher Coon*



## CLAM CRISPS MARGO

2 Tbsp chopped onion  
1 Tbsp butter  
1½ Tbsp flour  
1/4 tsp Worcestershire sauce  
Dash garlic powder  
1 7-oz can minced clams  
12 thin slices fresh bread, crusts removed  
Melted butter



Cook onion in butter in small saucepan 2 to 3 minutes. Remove from heat; blend in flour, Worcestershire sauce and garlic powder. Stir in clams and liquid. Cook over low heat, stirring until mixture thickens and boils 1 minute. Cool. Flatten bread with rolling pin. Spread each slice with mixture, and roll up. Secure with two toothpicks. Cut in half. Brush with melted butter and bake 8 to 10 minutes in 425° oven. Makes 24 rolls.

*Orpha Weber*

## OYSTERS ROCKEFELLER

If unshucked oysters are not available, buy oyster shells and use bulk oysters. Save the shells to use again.

Oysters	Onion juice
Package frozen chopped spinach, cooked and drained	Cooked minced bacon
Butter	Bread crumbs

Cream butter with onion juice. Mix with spinach and bacon. Put 1 Tbsp in each shell, top with oyster, then with buttered crumbs. Bake at 450° for about 10 minutes until oysters are plump. If crumbs aren't browned, place under broiler for a minute. Serve on small plate, with fork, for each guest to eat as appetizer before coming to table for dinner.

Note: Drained minced clams instead of oysters work well.



*The Committee*

## STUFFED MUSHROOMS



Buy medium-sized fresh mushrooms. Carefully remove the stems. Wash and dry the unpeeled caps. Fill the caps with either of the following stuffings. Place on a buttered baking sheet and bake at 350° about 10 minutes until browned. Serve with cocktail picks.

### Bacon-Mushroom Stuffing

- 2 Tbsp butter
- 4 Tbsp chopped onion
- Chopped mushroom stems
- 3 slices bacon, cooked and crumbled
- 4 Tbsp bread crumbs
- 1 Tbsp chopped parsley
- 1 tsp salt
- $\frac{1}{4}$  tsp pepper
- $\frac{1}{8}$  tsp marjoram

Melt butter in skillet. Saute the onion and mushroom stems for 5 minutes. Add the crumbs, bacon, parsley, salt, pepper and marjoram. Proceed as above.

### Seafood Stuffing

- $\frac{3}{4}$  cup chopped shrimp or crabmeat
- 2 Tbsp grated onion
- $\frac{1}{2}$  tsp salt
- 1 Tbsp bread crumbs
- 2 Tbsp chopped parsley
- 1 egg yolk
- $\frac{1}{4}$  cup grated Gruyere cheese

Mix together the seafood, onion, salt, crumbs, and parsley. Blend in egg yolk. Stuff mushrooms and sprinkle with grated cheese. Proceed as above.

*Betty Cahill*



## SAN FRANCISCO MUSHROOMS

- 1 cup crabmeat
- 1 Tbsp dry bread crumbs
- 1 Tbsp chopped onion
- 1 tsp salt
- 2 Tbsp chopped parsley
- 1 egg, slightly beaten
- 12 large mushroom caps
- Buttered crumbs
- Parmesan cheese

Mix crabmeat with crumbs, onion, salt, and parsley. Add egg and mix well. Fill mushroom caps with mixture and sprinkle with buttered crumbs and cheese. Place in moderate oven (350°) until lightly browned.

## SAUSAGE MUSHROOMS

Fill mushroom caps with small pats of highly seasoned country sausage. Bake about 12 minutes at 350°, until sausage is cooked. Serve hot, with toothpicks.

## TOASTED PARSLEY STRIPS

- $\frac{1}{4}$  cup butter
- 2 Tbsp grated American cheese
- 1 Tbsp cream
- 1 Tbsp minced parsley
- 1 tsp prepared mustard



With a spoon work butter until soft. Add other ingredients. Remove crusts from six bread slices. Spread each slice with mixture. Cut each slice into 3-inch finger-size strips. Broil until golden brown. Makes 18 strips.

*Mrs. Frank Hyde*



## PARMESAN TOAST STRIPS

4 slices bread, toasted  
 $\frac{1}{4}$  cup butter, melted  
 $\frac{1}{2}$  tsp onion salt  
1 cup corn chips, finely crushed  
 $\frac{1}{4}$  cup grated Parmesan cheese

Trim crusts from toast. Cut each slice into 5 strips. Combine butter, onion, and salt. Roll strips in mixture. Combine crushed chips and Parmesan cheese. Dip one side of strips. Bake on cookie sheet at 400° 5 to 8 minutes until crisp. Makes 20.

*Spud Hall*

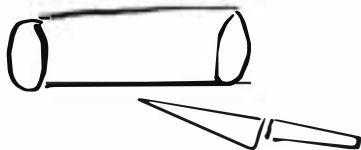


## BACON ROLLS

$\frac{1}{2}$  lb bacon  
24 thin slices of very  
fresh white bread  
Butter  
 $\frac{1}{2}$  cup grated Parmesan cheese  
 $\frac{1}{4}$  cup minced parsley  
Paprika  
Cayenne

Cook bacon until crisp. Drain and crumble well. Remove crusts from bread and butter it. Down the middle of each slice put a line of bacon and sprinkle with cheese and parsley, then sprinkle with paprika and a dash of cayenne. Roll bread up tightly as possible and fasten with toothpick. Grill until brown.

*Helen Healy*



## DANISH PRUNES

Cooked prunes  
Cream cheese  
Bacon

Remove stones from prunes; fill with cream cheese. Wrap with short strips of bacon; fasten with toothpick. Broil until bacon is crisp. Serve hot on cocktail picks. Note: Prunes may be marinated for several days in sherry or port.

*Ella Reagan*



## HOT RIPE OLIVES

1 can of ripe olives  
1 clove minced garlic

Drain can of ripe olives, reserving liquid. Add minced garlic to liquid and put in saucepan. Boil for one minute. Add olives. Drain, as soon as the olives are hot. Serve on toothpicks.

## TIDBITS IN BLANKETS

Select from list below. Wrap selection in thin strips of bacon; secure with toothpicks. Broil or bake until bacon is crisp.

Cooked shrimp  
Stuffed olives  
Oysters  
Pickled onions  
Watermelon pickles  
Sauteed chicken livers  
Pineapple spears  
Water chestnuts



*Margaret Witte*



## TRICKS WITH CHIPS

### Herbed Chips

Place large potato chips on baking sheet. Sprinkle with marjoram, thyme, or basil. Heat at 350° about 5 minutes. Very good to serve with soup or salad.

*Spud Hall*

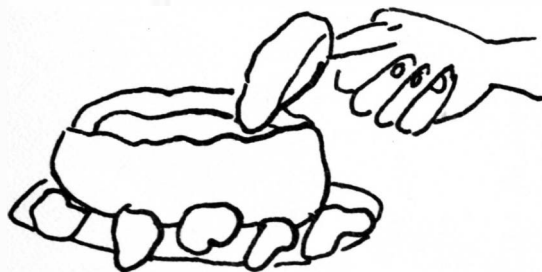
### Cheese Chips

Sprinkle potato chips with Parmesan cheese, or grated cheddar cheese. Arrange on baking sheet. Bake at 325° just long enough to melt cheese and heat chips. Serve immediately.

Optional: Add garlic powder to cheese.

### Virginia Chips

Fry bacon crisp, dry, and chop into fine pieces. Mix with peanut butter or Cheese Whiz and spread on potato chips. Warm in oven briefly.



## CORONADO CHIPS

Mash a small ripe avocado and combine with canned deviled ham spread. Spread on potato chips. Warm in oven, or serve cold.

## ANCHOVY CHIPS

Combine a little anchovy paste, 1 Tbsp butter, 2 Tbsp chopped chives, a dash of lemon juice and a small package cream cheese. Spread on chips.

## QUICK SPREADS FOR CHIPS

Sardines minced with onions, mayonnaise, and lemon

Olive butter mixed with chopped celery and chives

Cream cheese, cream, celery seed, Worcestershire sauce

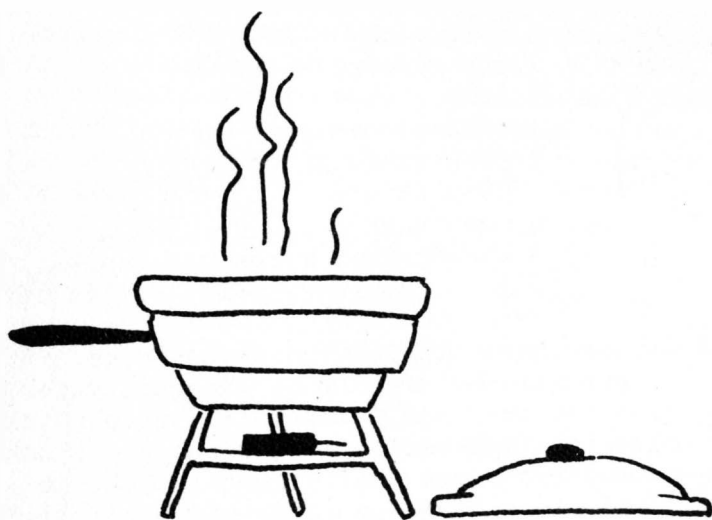
Minced ham, Chutney, and grated cheese

Crabmeat, mashed hard-boiled egg yolk, capers and mayonnaise

*Harriet Halverson*



# CHAFING DISH RECIPES



## CANTON-TEASE BALLS



- 1 lb ground beef
- 1 egg
- 1 Tbsp cornstarch
- $\frac{1}{2}$  cup chopped onion
- Salt, pepper
- Monosodium glutamate

Combine all ingredients. Form into 1-inch balls. Fry in small amount of oil. Drain.

## Sauce



- 1 Tbsp oil
- 1 cup pineapple juice
- 3 Tbsp cornstarch
- 1 Tbsp soy sauce
- 3 Tbsp vinegar
- 6 Tbsp water
- $\frac{1}{2}$  cup sugar
- 1 can drained pineapple chunks
- 2 large green peppers, cut in strips

In separate pan heat oil and pineapple juice. Add mixture of cornstarch, soy sauce, vinegar, water, and sugar. Cook over low flame until sauce thickens. Stir constantly. Add meat balls, pineapple chunks, and green peppers. Just HEAT. Do not cook, or color and crispness of peppers and pineapple will be lost.

Provide sticks for guests to use for dipping meat balls from the sauce.

*NOTE: This also works well as main dish to be served with rice at oriental-style meal.*

*Gladys Holman*

## BROCCOLI DIP

- 2 10 oz packages frozen broccoli  
cut into chunks
- 1 6 oz roll creamy garlic cheese
- 1 10½ oz can mushroom soup
- 1 6 oz can mushrooms, bits and  
pieces
- 1 cup green onions with tops, sliced
- 1 cup chopped fresh parsley
- 3 Tbsp creamy horseradish sauce (or  
1 Tbsp horseradish)
- 1 cup chopped celery
- 2 Tbsp flour
- 2 Tbsp butter

Cook broccoli as directed. Cool. In skillet, saute onions and celery until clear in butter. Add parsley and flour and stir. Add soup, mushrooms, and cheese chunks and heat until cheese melts. Gently fold broccoli into sauce. Serve in chafing dish, with chunks of French bread, or crackers.

*Dorothy Shultz*



## CHICKEN LIVERS IN WINE

- 1 pound chicken livers
- Flour
- Salt, pepper, paprika to taste
- 1 stick butter
- 2 cloves garlic finely chopped
- Fresh parsley very finely chopped
- 1 cup dry red wine

Drain livers, prick with fork. Roll in mixture of flour and seasonings. Brown in hot butter, sprinkle with garlic and parsley. Remove from pan. Warm wine in same pan. Pour wine over livers. Serve hot in chafing dish.

*Jo Holmgren*

## CHAFING DISH CRAB

- 1 8 oz package cream cheese
- 1 8 oz can crabmeat
- 2 tsp grated onion
- 1 Tbsp milk
- $\frac{1}{2}$  tsp horseradish
- $\frac{1}{4}$  tsp each salt, pepper
- $\frac{1}{2}$  cup toasted almonds
- 1 tsp lemon juice

Mix all except almonds in deep round baking dish. Bake at  $375^{\circ}$  for 15 minutes. Put in chafing dish top with almonds, and serve with crackers on the side.

*Mary Burnette*  
*Ruby Mutch*

## EXECUTIVE HAM BALLS

- 1 lb ground ham
- $\frac{1}{2}$  small onion, minced fine
- 1 egg
- 1 lb lean hamburger
- 1 cup bread crumbs
- 1 cup milk

Mix all ingredients and make into balls 1-inch in diameter.

Glaze: Cook until dissolved  $1\frac{1}{2}$  cups brown sugar,  $\frac{1}{2}$  cup water,  $\frac{1}{2}$  cup vinegar. Add 1 heaping Tbsp prepared mustard.

Pour glaze over meatballs in casserole, and bake 1 hour at  $325^{\circ}$  uncovered. Serve in chafing dish to keep hot.

*Jeanette Holmes*

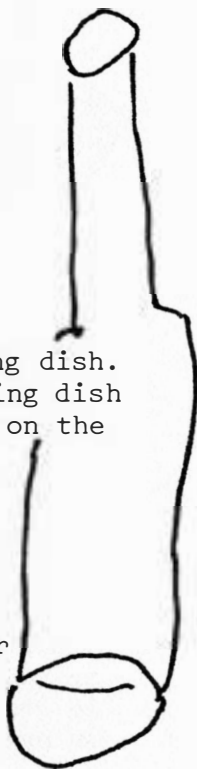


## HAM CHEESE FONDUE

- $\frac{1}{2}$  pound cheddar cheese
- 1 4 oz can deviled ham
- 2 tsp prepared mustard
- 1 tsp Worcestershire sauce

Melt cheese gradually in saucepan; stir in ham, mustard and sauce. Serve hot in fondue pot, with crackers on the side.

*Betsy Houser*



## TEENY WIENERS AND SMOKIES

2 packages cocktail wieners  
2 packages cocktail smokies  
6 oz currant jelly  
6 oz yellow mustard  
6 oz horseradish mustard

Mix jelly and mustards. Heat in saucepan slowly to melt jelly. In another pan, heat wieners and smokies in water, but do not boil. Drain. Combine with sauce in chafing dish. Serve with toothpicks.

*Jackie Hogan*

## BOURBON HOT DOGS

3 lbs wieners, sliced diagonally  
into 1 inch slices  
1 cup chili sauce  
1 cup bourbon  
1 cup brown sugar

Put wieners in casserole. Mix rest of ingredients, pour over wieners. Bake, covered, at 300° for two or three hours until slices are glazed and sauce is thick.

*Betty Kittelson*

## HOT DOG SUPREMES

Cut 1 pound of hot dogs into 1 inch slices. In saucepan mix 1 small jar marmalade and 1 small jar mustard. Heat, then add hot-dog slices. Simmer until hot dogs are heated through. Serve in chafing dish with toothpicks.

*Amy Dalthorp*



## CHILI CON QUESO

- 2 lbs mild cheese (Velveeta)
- 1 #303 can stewed tomatoes, drained
- 1/2 small onion chopped, with juice
- Garlic
- 1 small can hot green chili peppers

Cut cheese and melt in double boiler. Mix in other ingredients and cook about 1/2 hour over hot water. Flavor improves if mixture sits overnight. (This can be frozen.) Serve hot in chafing dish, with an assortment of crackers or chips.

*Leni Johnson*

## CHILI CON QUESO ALBUQUERQUE

- 1 cup milk
- 2 lbs mild cheese (Velveeta)
- 2 4-oz cans green chili peppers
- 1 tsp garlic salt
- 1 small can pimientos



Heat milk in top of double boiler, add cheese cut in squares. Add chili peppers, chopped, with garlic salt. Add pimientos chopped, and heat until cheese melts. Serve hot in chafing dish, using corn chips for dipping.

*Orpha Weber*

## MINI MEATBALLS

- |                           |                          |
|---------------------------|--------------------------|
| 2 lbs ground beef         | 1 12-oz bottle barbecue  |
| 1 cup crushed corn flakes | sauce                    |
| 2 eggs                    | 1 5-oz glass grape jelly |
|                           | Juice of 1 lemon         |

Mix ground beef, corn flakes and eggs. Form into balls the size of a large marble. Combine barbecue sauce, jelly and lemon juice in saucepan and bring to boil. Add raw meatballs. Turn heat to low and simmer 1/2 hour. Serve in chafing dish with small forks or picks.

*Vivian Peterson*

## MANDARIN SPARERIBS

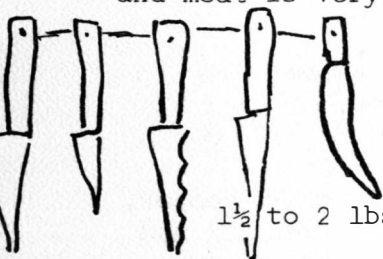


- 4 to 5 lbs spareribs, cut in finger-sized pieces
- 1 cup soy sauce
- 1 cup orange marmalade
- 3 cloves garlic, minced
- 1 tsp ginger
- Black pepper

Combine soy sauce, marmalade, garlic, ginger, and pepper. Spread ribs in baking pan. Pour over sauce. Keep in refrigerator at least 12 hours.

Arrange ribs on a rack in a roasting pan. Bake at 350° for about 1½ hours, basting frequently with sauce, until ribs are glazed golden brown and meat is very tender. Serve in a chafing dish.

*Lucille Johnson*



## IMPRESSIVE STEAK

1½ to 2 lbs sirloin cut 2 inches thick

Marinate in red wine and olive oil with clove of garlic at least 1 hour (1 cup wine to ¼ cup oil).

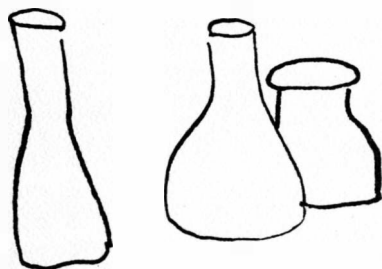
Broil meat medium rare. Cut into ½-inch squares. Be sure to save the drippings.

Add to drippings: ½ cup butter, 1 Tbsp dry mustard, ½ tsp garlic salt, 1 tsp Worcestershire sauce, dash Angostura bitters, 2 Tbsp red wine, 2 twists from the pepper mill.

Heat and pour over beef cubes and keep hot in chafing dish. These will be popular! If you don't feel extravagant minded, try a 2-inch round steak, and marinate longer.

*Charlotte Van de Waa*

## SEAFOOD ELITE



- 1 cup cooked shrimp
- 1 cup fresh or cooked crab meat
- 1 cup fresh or canned lobster
- 3 Tbsp scraped onion
- 3 Tbsp minced green pepper
- 3 Tbsp slivered pimiento
- 1/3 cup heavy cream
- 1/2 cup bottled sandwich spread
- 1/4 cup mayonnaise
- 1 tsp salt
- 1/8 tsp pepper
- 1 1/2 tsp Worcestershire sauce
- 1 1/2 cups hot cooked rice
- Grated Parmesan cheese

Early in day: Place seafood, onion, green pepper, and pimiento in bowl. Then in small bowl mix and cream all remaining ingredients except rice and cheese. Place over seafood and refrigerate.

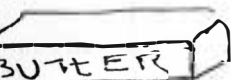
At serving time: Place rice and seafood in chafing dish. Toss and beat. Sprinkle cheese on mixture. Taste, as you may need a little more seasoning.



*Ida Kaplan*



## HOT CHEESE 'N CRAB DIP



- 1 6½ or 7½-oz can crab meat
- 1 10-oz stick sharp cheddar cheese
- 1 8-oz pkg sliced sharp process cheddar cheese
- ½ stick or ¼ cup butter
- ½ cup sauterne

Shred crab meat, reserving a few pieces for garnish. Cut cheese in small pieces; combine in saucepan with butter and sauterne; stir over low heat till cheese melts. Stir in shredded crab meat; continue heating through. Pour into chafing dish. Garnish with reserved crab pieces. Serve with triscuits, wheat wafers, or crusty bread sticks.

*Kay Lauer*

## CALIFORNIA CRAB

- 2 Tbsp butter
- 1½ Tbsp flour
- ¾ tsp salt
- Cayenne
- ½ cup cream
- ¼ cup milk
- 2 cups cooked crab meat
- 2 egg yolks
- 1 Tbsp sherry

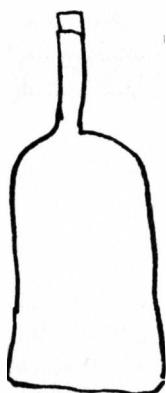


Melt butter in chafing dish over boiling water. Add flour, salt, and cayenne. Add cream and milk. Bring to boiling. Add crab meat. Before serving add beaten egg yolk and sherry. Serve with crackers or melba toast which the guests can dip into the crab meat. Note: Grated Parmesan may be used instead of sherry.

*Marge Heimerman*

## SWISS FONDUE

3 cups grated Swiss cheese  
1 Tbsp flour  
1 clove garlic  
1 cup dry white wine  
 $\frac{1}{2}$  tsp salt  
Dash cayenne  
Dash nutmeg  
2 Tbsp Kirsch



Dredge cheese with flour. Rub chafing dish with garlic. Heat wine until bubbles form. Add cheese, salt, cayenne, and nutmeg. Cook until cheese melts. Add Kirsch. Bring to boil. Serve at once with chunks of French bread. This serves about 12, if appetizer; 4, if main dish for Sunday night supper.

*Gladys Holman*

## HOT CALIFORNIA CHEESE DIP

3 5-oz jars sharp cheese  
1 can minced clams, drained  
 $\frac{1}{8}$  green pepper, finely chopped  
4 green onions, finely chopped  
1 tsp Worcestershire sauce  
2 shakes Tabasco  
Garlic salt to taste

Mix all ingredients together and melt in slow oven or in double boiler. Serve in chafing dish, with melba toast rounds. Serves 8 to 10 generously.

*Bea Matteson*





## CHAFING DISH CLAM DIP

- 2 jars Borden's veri-sharp cheese  
or Cheese Whiz (12-oz jars)
- 2 7½-oz cans minced clams, drained
- 8 green onions, cut up, tops and all
- 1 green pepper, cut up
- 1 or 2 cloves garlic
- 2 Tbsp Worcestershire sauce
- Salt and pepper

Put into blender, one half at a time. Blend smooth. Bake in an uncovered baking dish for 45 minutes at 350°. Mixture will be thin and crusty. Mix until smooth again. Put into chafing dish over hot water, and serve with potato dippers. Delicious!

*Margaret McCahren*

## HOT SMOKY DIP

- 1 roll Kraft's Smokelle cheese
- 1 can cream of mushroom soup

Melt together in chafing dish and serve hot with chips.

*Ruth Coddington*

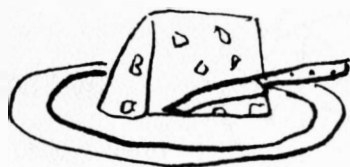
## SIMPLE SWISS DIP

- 3 cups white wine
- 2 cloves garlic
- 1 lb Swiss cheese



Heat wine to boiling in chafing dish with garlic. Add Swiss cheese cut up into small pieces. Allow to melt, stirring to keep smooth. Serve with dry chunks of French bread which can be dipped into the hot mixture.

*Ruby Wilson*



## CHILI CON QUESCO

3/4 cup finely chopped onions  
1/3 cup finely chopped green pepper  
1 lb processed American cheese  
1 chopped pimiento with liquid  
1 Tbsp chili powder  
1/4 tsp garlic powder

Saute onions and green pepper in a little butter. Melt cheese in double boiler, and add all the other ingredients. Serve hot or keep warm in chafing dish. Use as a dip with corn chips. Makes about 3 cups.

*Helen Healy*

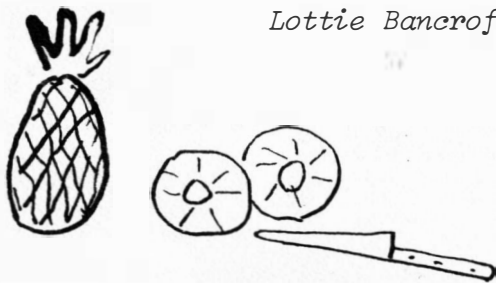
## PUPUS (APPETIZERS)

*A Hawaiian recipe--to go with your next barbecue.*

Pineapple chunks (#2 can)  
Bacon (16 slices, or 1 lb)

Cut bacon slices into thirds. Wrap each chunk of pineapple with bacon, and secure with toothpick. Broil, turning often, until crispy on all sides. Serve hot from chafing dish.

*Lottie Bancroft*



# BEGIN

with

# BREAD ROUNDS



## CRAB DABS

1 cup crab meat  
¼ cup mayonnaise  
Grated cheese

Toast large rounds of bread on one side. Spread on untoasted side with mixture of crab meat and mayonnaise. Cover with heavy coating of grated cheese. Broil until the cheese is melted. Serve hot.

*Winifred M. Quinn*

## SAN FRANCISCO CANAPES



1 cup crab meat  
1 Tbsp grated onion  
2 Tbsp chopped parsley  
1 hard-cooked egg, finely chopped  
Mayonnaise to moisten  
Dash curry powder  
Dash cayenne

Mix all ingredients to make a firm mixture. Spread on toast rounds.

*Clara Brewer*

## HOT CRAB MEAT PUFFS

2 egg whites  
1 cup mayonnaise  
1 cup flaked crab meat  
(1 7-oz can)  
Salt, pepper



Whip egg whites until stiff. Fold in other ingredients. Pile on toast rounds. Sprinkle with paprika. Broil 3 minutes until puffy and lightly browned.

*Mrs. L.L. Antritter*

## SIMPLE SAVORIES

1/2 lb cheddar cheese  
8 slices raw bacon  
2 small onions  
1 tsp dry mustard  
2 tsp mayonnaise



Put cheese, bacon and onions through food chopper. Add mustard and mayonnaise. Spread on bread rounds. Toast under broiler until golden brown. Serve hot.

*Margaret Dresser*

## BACON QUICKIES

1/2 cup raw bacon, diced fine  
1 cup grated cheese, any kind  
Ketchup  
Mayonnaise

Mix bacon and cheese and moisten with ketchup. Toast 20 small bread rounds on one side. Spread untoasted side with mayonnaise, then with bacon mixture. Broil until bacon is done. Serve hot.

*Helen Sehrer*

## PUMPERNICKEL STICKS

6 slices pumpernickel bread  
2 tsp garlic powder  
1/2 cup margarine, melted  
2 oz grated parmesan cheese

Cut bread into 2-inch slices. Add garlic to butter. Spread on bread, sprinkle with parmesan and bake at 375° for 10 minutes.



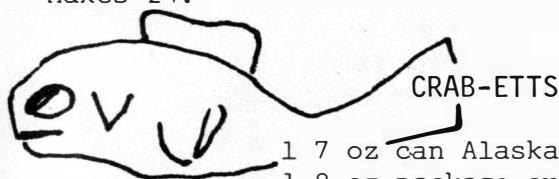
*Marj Heimerman*

## SAUSAGE BITES

- 1 can quick swirl dinner rolls
- 2 Tbsp barbecue sauce
- 1 4 oz can vienna sausage

Unroll and separate dough into 8 strips. Cut each cross-wise into 3 short strips. Brush with barbecue sauce. Cut sausages into 3 or 4 pieces. Wrap strip of dough around each piece. Place sausage-side down on ungreased cooky sheet. Bake at 375° 12 to 15 minutes until golden brown. Serve hot. Makes 24.

*Millie Gunderson*



- 1 7 oz can Alaskan king crab
- 1 8 oz package cream cheese, softened
- 1 tsp Worcestershire sauce
- 1 Tbsp grated onion
- 1 package split English muffins cut into quarters

Mix crab, cheese, Worcestershire and onion and spread on pieces of muffin. Place on cooky sheet and broil about 5 minutes. Makes 48. These can be made early in the day and chilled until time to broil.

*Brooks Watkins*

## DILLY CRAB

- 1 can crab meat
- Lemon juice (sprinkled over crab)
- 1 rounded tsp dill seed
- Real mayonnaise to moisten

Mix ingredients together several hours before serving to soften dill seed. Spread generously on party rye rounds.

*Dorothy Owen*



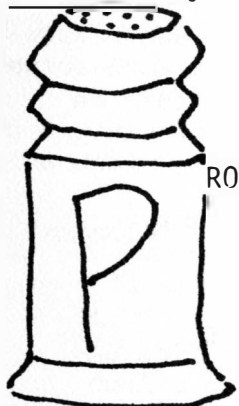


### CANNIBALS

1 lb ground lean round steak, raw  
1 onion, chopped fine  
1 raw egg  
Salt, and freshly ground pepper

Mix all ingredients well, and serve with thin slices of rye bread.

*Clara Brewer*



### ROUNDAABOUT CUCUMBERS

1 unpeeled cucumber, sliced thin  
Butter  
Real mayonnaise (or cream cheese)  
Bread rounds  
Paprika

Butter bread rounds on one side. Spread other side with mayonnaise or cream cheese. Top with cucumber slice. Sprinkle with paprika. Just before serving time, saute in electric skillet, with buttered side down. Cook very slowly, to brown bottom of bread and warm cucumber through. Serve hot.

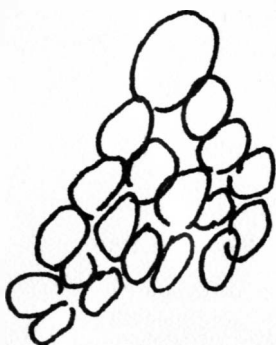
*Betty Cahill*

### POPPYSEED CANAPES

*So easy when unexpected guests arrive*

Brush rounds of bread with melted butter. Sprinkle heavily with poppy seeds. Put under broiler until bubbly. Serve hot.

*Alma Graff*



## CRAB DELIGHTS

- 1 package butterflake rolls, separated into thin slices
- 1 7 oz can crabmeat, flaked
- 3 Tbsp minced onion
- 4 oz swiss cheese, grated
- $\frac{1}{2}$  cup mayonnaise
- $\frac{1}{4}$  tsp curry powder
- 1 tsp lemon juice
- 1 can water chestnuts

Blend crab, onion, cheese, mayonnaise and seasonings together in small bowl. Separate each butterflake roll into 5 or 6 pieces. Place them on buttered cookie sheet with a tsp of the mixture on each. Top with sliced water chestnuts. Bake at 350° for 15 minutes.

*Dottie Petersen*

## CHEESE PUFFS

- 1 loaf Texas bread, or firm unsliced bread cut into 1 inch slices
- $\frac{1}{2}$  pound Old English cheese
- 1 cup soft real butter
- 1 tsp prepared mustard
- 1 egg

Remove crusts from bread. Butter one side of each slice. Cut into squares. Mix cheese, butter, mustard, and beaten egg yolk to a smooth consistency. Fold in stiffly beaten egg white. Frost 5 sides of bread square with mixture. Arrange on cookie sheet, and chill. They may be frozen. When almost time to serve, bake at 350° for 15 minutes.

*Margaret Dresser*



## CHEDDAR CANAPES

1 cup (1/2 lb) grated cheddar cheese  
2 Tbsp butter  
1/4 tsp cracked black pepper  
1½ tsp onion salt  
1/4 tsp garlic powder  
1 tsp Worcestershire sauce  
Paprika

Blend all ingredients except paprika. Spread on halves of English muffins, crackers or toast rounds. Sprinkle generously with paprika. Bake 5 to 7 minutes in 350° oven until cheese is soft and bubbly.

*Mrs. G. M. Bennewitz*

## CRABMEAT ROUNDS

1 cup grated cheddar cheese  
1 cup crabmeat, drained  
2 hard-boiled eggs, VERY finely chopped  
Salt to taste  
1/4 cup mayonnaise

Mix all ingredients and spread on garlic rounds. Bake on cookie sheet in 375° oven for 10 to 12 minutes.

*Jo Holmgren*

## BLUE CHEESE BITES

1 package refrigerated biscuits  
(10 biscuits)  
1/4 cup butter or margarine  
3 Tbsp crumbled blue cheese

Cut biscuits into quarters. Arrange in 2 8-inch round baking pans. Melt butter and blue cheese together, and pour over biscuit pieces, coating well. Bake at 400° for 12 to 15 minutes. Makes 40 appetizers.

*The Committee*

## BROILED CHEESE PUFFS

- $\frac{1}{2}$  lb grated American cheese
- $\frac{1}{2}$  tsp baking powder
- 2 eggs

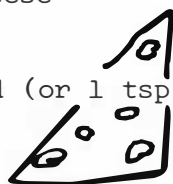
Cut rounds of bread. Toast lightly on one side. Spread untoasted side with butter. Mix cheese, baking powder, and beaten egg yolks. Fold in stiffly beaten egg white and pile on buttered side. Place under broiler until melted.

*Jeanne McDowell*



## RED CAVIAR MOUSSE

- 1 8 oz package cream cheese
- 1 cup sour cream
- 4 oz red caviar
- 2 Tbsp chopped dill weed (or 1 tsp dried)
- $\frac{1}{2}$  tsp salt
- 1 tsp lemon juice



Mix cheese and sour cream, add dill, salt and lemon juice. Fold in caviar carefully to avoid breaking eggs. Serve on dark rye bread rounds.

*Orpha Weber*

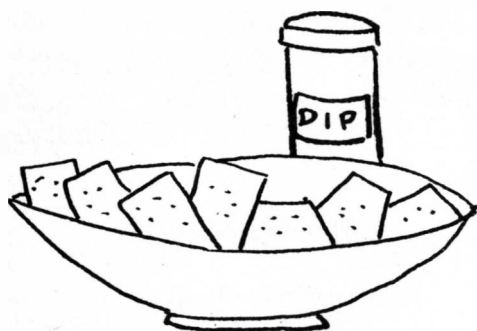
## CLAM PUFFS

- |  |                                |
|--|--------------------------------|
| $1\frac{1}{2}$ cups minced clams,<br>drained | 1 Tbsp grated onion            |
| $\frac{1}{4}$ pound cream cheese             | 1 egg white, stiffly<br>beaten |
| 1 tsp Worcestershire<br>sauce                |                                |

If you use canned minced clams, chop even finer, if you can. Beat cream cheese until smooth, then blend in clams, Worcestershire and onion. Fold in egg white. Pile on crackers or toast rounds and place in  $450^{\circ}$  oven until lightly browned, about 3 minutes. Makes 36 puffs.

*Committee*

# DIPS and SPREADS



## SHRIMP SPECTACLE

- ½ cup chopped celery
- 1 4 oz can shrimp chopped
- ½ cup mayonnaise
- 1 3 oz package cream cheese
- ½ cup chopped green onions
- 1½ Tbsp lemon juice

Blend mayonnaise and cheese, beat until smooth, then add other ingredients. Serve with thin wheat crackers.

*Bunny Howes*



## SHRIMP BUTTER

- 1 8 oz package cream cheese
- 1 4 oz can shrimp (tiny shrimp - do not use frozen)
- ½ cup mayonnaise
- 2 Tbsp grated onion
- Tabasco to taste

Chop shrimp. Mix all ingredients and chill, covered, until serving time. Serve with crackers.

*Bev Butterwick*

## SUPERSEAFOOD DIP

- 2 Tbsp minced onion
- 2 Tbsp butter
- 1 7 oz can minced clams or lobster, drained
- 2 Tbsp chopped ripe olives
- 1 cup diced American cheese
- 1 tsp Worcestershire sauce

Cook onion in butter until tender, but not brown. Add other ingredients. Heat all together in pan until cheese melts. Serve with crackers or chips. Makes 1¼ cups dip. Note: If dip seems too thick add a few tsp of clam liquid.

*Sally Ahrendt*

## SEAFOOD DIP

- |                                       |                                  |
|---------------------------------------|----------------------------------|
| 2 6½ oz cans shrimp<br>or crabmeat    | 1 cup sour cream                 |
| 2 Tbsp grated onion                   | 1/2 cup finely chopped<br>celery |
| 1 cup mayonnaise or<br>salad dressing | Seasonings to taste              |

Blend all ingredients well. Chill. Serve with crackers or chips.

*Elida B. Gregg*



## HOT CRAB SPREAD

- |                                |                                    |
|--------------------------------|------------------------------------|
| 1 8-oz package cream<br>cheese | 1 7½-oz can crabmeat               |
| 1 Tbsp milk                    | 2 Tbsp chopped green<br>onion      |
| 2 tsp Worcestershire<br>sauce  | 2 Tbsp toasted slivered<br>almonds |

Thoroughly combine cream cheese, milk and Worcestershire sauce. Drain and flake crabmeat. Add to cream cheese mixture along with onion. Turn into greased 8-inch pie plate or small shallow baking dish. Top with almonds. Bake in 350° oven for 15 minutes. Serve warm, with crackers.

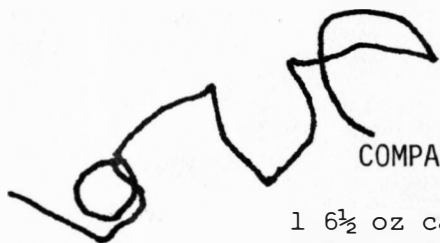
*Shirlee Benson*

## BLUE CHEESE CRAB DIP

- |                                 |  |
|---------------------------------|--|
| 1/2 cup blue cheese             | 1 small clove garlic,<br>finely chopped (optional) |
| 1/3 cup cream cheese            |  |
| 1/2 tsp Worcestershire<br>sauce | 1 tsp lemon juice                                  |
| 2 Tbsp mayonnaise               | 1/2 6½-oz can crabmeat                             |

Let cheeses soften, then mix. Add rest of ingredients in order given. Place in bowl on large tray, surrounded with potato chips that have been sprinkled with garlic salt, then heated in 350° oven for about 5 minutes.

*Helen Fisher*



## COMPANY CLAMS

- 1 6½ oz can minced clams, drained
- 1 8 oz package cream cheese
- 2 hard cooked eggs chopped fine re-  
serve some of yolks for garnish
- 1½ Tbsp French dressing
- 1½ Tbsp lemon juice
- ½ tsp onion salt, or 1 Tbsp finely  
minced onion
- 2 tsp Worcestershire sauce
- 1 clove garlic
- 1/8 tsp red pepper
- 1/8 tsp black pepper
- ½ cup sour cream
- Salt, to taste
- ½ 3 oz can chopped ripe olives, or  
1 pimiento, chopped (optional)

Mix all ingredients except garlic. Place garlic clove on toothpick and insert in center of mix. Chill well. Before serving, remove garlic, garnish with crumbled egg yolks, parsley and paprika. Serve with crackers or chips.

*Florence H. Junge*

## INSTANT CLAM DIP

- 1 8 oz carton sour cream
- 1 6½ oz can minced clams, very  
well drained
- 1 package dry leek soup mix



Mix sour cream and drained clams, then add PART of leek soup mix to taste. Usually ¼ cup is enough. Serve with crackers or chips.

*Bert Borcharding*





## HOLIDAY CHEESE BALL

1 8-oz pkg cream cheese  
1 5-oz glass cheddar cheese  
1 5-oz glass roca cheese  
1 5-oz glass Roquefort cheese  
Onion salt  
Worcestershire sauce  
Chopped pecans

Let stand at room temperature. Beat well. Form into a ball, and cover with pecans.

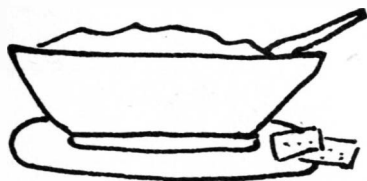
*Gunvor Rabe*

## BLUE CHEESE DIP WITH SAUTERNE

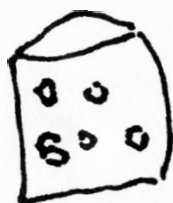
*Gourmet's choice!*

$\frac{1}{2}$  lb blue cheese (or Roquefort  
or Gorgonzola)  
3-oz pkg cream cheese  
 $\frac{1}{4}$  cup sauterne  
1 tsp Worcestershire sauce  
Sliver garlic  
3 or 4 sprigs parsley

Blend in blender until smooth, using rubber spatula as necessary. Makes a little more than  $1\frac{1}{2}$  cups.



*Alice Jennewine*



### ROQUEFORT SPREAD

1/3 cup Roquefort or blue cheese  
1/4 cup white cream cheese  
2 Tbsp mayonnaise  
1/4 to 1 tsp Worcestershire sauce  
Dash of lemon juice

Mix thoroughly and serve with small pieces of cauliflower.

*Mrs. L. L. Antritter*

### GOUDA CHEESE DIP

1 8 oz gouda cheese at room temperature.  
1/2 cup sour cream  
1 1/2 tsp dry Italian salad dressing mix

Cut circle from top of gouda. Hollow it out, leaving 1/4 inch thickness of cheese on all sides. Blend the gouda you have removed, with other ingredients. Spoon into shell. Chill. Makes 1 1/4 cups.

*Mary Kay Moen*

### CELEBRATION CHEESE BALLS

2 8 oz packages cream cheese  
1 8 oz package extra sharp cheddar cheese  
1 8 oz package mellow cheddar cheese  
1 Tbsp chopped onion  
1 Tbsp chopped green pepper  
1 Tbsp chopped pimiento

Have cheeses at room temperature. Grate cheddars, then blend with cream cheese. Beat with mixer. Add onion, green pepper, pimiento. Blend well, shape into 1, 2, or 3 balls, then roll in chopped pecans.

*Freda Lemke*

## TANGY CHEESE BALLS

- 8-oz pkg cheddar cheese
- 6 jars blue cheese spread
- 2 tsp Worcestershire sauce
- 2 tsp grated onion

Grate cheddar cheese; blend with blue cheese spread, using electric beater. Add Worcestershire and onion. Let age in refrigerator for at least 8 hours. Make into two balls; roll in finely chopped parsley and nuts. Serve ball on plate surrounded by crackers. These freeze well--keep them on hand.

*Ruth Coddington*



## POTTED CHEESE

- 3 8-oz pkgs sharp processed cheese
- 1 lb bacon, fried crisp, drained, crumbled
- 1 bunch green onions (diced small)

Mix all ingredients. Put in oven-proof bowl. Bake at 400° for 20 minutes. Serve hot or cold with crackers.

*Mrs. J.A. Schaefers*

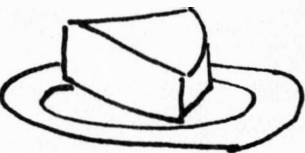
## CHRISTMAS RED CHEESE BALL

- $\frac{1}{2}$  lb natural cheddar, grated fine
- 1 3-oz pkg soft cream cheese
- 3 Tbsp sherry
- $\frac{1}{4}$  cup pitted ripe olives, coarsely chopped
- $\frac{1}{2}$  tsp Worcestershire sauce
- Dash onion, garlic, and celery salt
- $\frac{1}{2}$  cup dried beef, snipped

Mix first five ingredients. Form ball. Roll in dried beef. Chill.

*Eula Voigt*





## CASHEW CHEESE ROLL

- 1 lb yellow cheese
- 2 3-oz pkgs cream cheese
- 1 cup cashews, chopped fine
- 2 cloves garlic, minced

Grate cheese and mix all ingredients well. Form into roll  $1\frac{1}{2}$  inches in diameter. Roll in lots of paprika. Chill well; serve with crackers. Keeps well in refrigerator and may be frozen.

*Jan Rork*

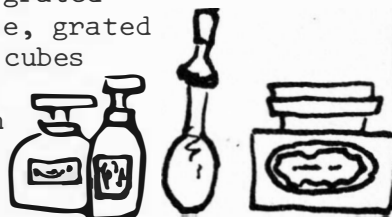
## "HOT" CHEESE DIP

Melt 1 lb Velveeta cheese with 8-oz can Mountain Pass tomatoes with Jalapeno peppers. Serve hot or cold with crackers or potato chips.

*Delores Weatherwax*

## HOT CHEESE DUNK

- $\frac{1}{2}$  lb Swiss cheese, grated
- $\frac{1}{4}$  lb Parmesan cheese, grated
- 2 chicken bouillon cubes
- 2 cups heavy cream
- 2 Tbsp grated onion
- $\frac{1}{4}$  cup butter
- 6 Tbsp flour
- 1 tsp A-1 sauce
- Cooked shrimp on bite-sized pieces of bread



Scald cream; add bouillon cubes and stir until dissolved. Saute onion in butter 5 minutes. Add flour and mix. Add cream mixture and cook 5 minutes, stirring constantly. Stir in cheese and A-1. Simmer 10 minutes. Serve hot with the shrimp on bread pieces.

*Charlotte Van de Waa*



### CREAM CHEESE APPETIZER ROLL

3-oz pkg chilled cream cheese  
3 oz American cheese  
2 Tbsp English walnuts  
1/6 of medium clove garlic  
½ tsp chili powder  
Dash of salt

Grind cheese, nuts, peeled garlic, using medium blade. Stir in salt and knead until smooth. Shape into a roll 8 inches long. Sift chili powder on waxed paper and roll cheese roll in it and store in refrigerator to ripen. To serve, slice thinly and place on crackers or toast.

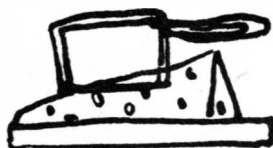
*Lenore Haber*

### PIMIENTO CHEESE SPREAD

1 lb longhorn cheese  
1 12-oz can evaporated milk  
2 small jars pimientos, chopped  
Dash of garlic salt

Grate cheese. Place in top of double boiler and add milk. Cook over low heat, stirring constantly until cheese is melted. Add pimiento and garlic salt. Cool and store in quart jar in refrigerator. Will keep three weeks.

*Rita Anton*



## ALMOND-BACON CHEESE DIP

- 1/3 cup blanched almonds, toasted
- 3 strips lean bacon
- 1/4 lb aged American cheese, grated
- 4 tsp finely cut green onion
- 1/2 cup mayonnaise
- 1/4 tsp salt

Toast almonds and chop fine. Broil bacon and crumble. Combine all ingredients and mix together lightly. Makes about 1 1/3 cups.

*Lenore Haber*

## ONION DILLY DIP

- 1 8-oz pkg cream cheese
- Sour cream
- 1 tsp dill weed
- 1 tsp Beau Monde seasoning
- 1 Tbsp green onion flakes or  
fresh chopped scallions
- 1 Tbsp parsley flakes or fresh parsley

Blend, using enough sour cream to make a dip of the right consistency. Chill. Serve with crackers, or remove tops from cherry tomatoes, hollow out a little pulp, fill with this mixture, and put tops back on.

*Dorothy Shepherd*

## MUSHROOM-CHEESE DIP

- 1 large pkg cream cheese
- 1/2 can cream of mushroom soup
- Salt

Mix well and serve to non-onion lovers.

*Helen Sehrer*



## LULU PASTE

2 lbs American Longhorn cheese	$\frac{1}{4}$ cup Worcestershire sauce
1 Tbsp minced parsley	Butter size of egg melted
1 onion, ground fine	$\frac{1}{4}$ tsp red pepper
1 wine glass sherry	1 tsp salt
$\frac{1}{2}$ cup chili sauce	Dash of Tabasco sauce

Grind cheese, onion, and parsley, and add butter. Mix all ingredients together until smooth. May be made into ball and rolled in ground nuts if desired.

*Frances Stencil*

## FILLED EDAM CHEESE

2 tsp Worcestershire sauce	1 Tbsp Beau Monde seasoning
1 Tbsp prepared mustard	Few grains cayenne

Hollow Edam or Gouda cheese. Crumble removed part; combine with the other ingredients. Refill cheese shell. Serve surrounded by crackers.

*Jackie Hogan*

## NORWAY SPREAD

1 can boneless sardines	$\frac{1}{3}$ cup mayonnaise
1 tsp lemon juice	$\frac{1}{4}$ cup finely chopped celery
$\frac{1}{3}$ cup sour cream	2 Tbsp prepared mustard

Drain sardines, mash them well. Mix or blend with remaining ingredients. Makes about a cup. Serve with crackers or potato chips.

*Committee*



## GOURMET CHEESE LOG



- 4 oz cream cheese, softened
- 4 oz sharp cheddar, grated
- $\frac{1}{4}$  cup finely chopped onion
- 1 small garlic clove, minced
- 1 Tbsp cream

Mix all ingredients well, then add:

1/3 cup finely chopped walnuts

Cover the mixture, and chill for 1 hour. On a sheet of waxed paper, form into a log 1 inch in diameter.

In a small dish combine:

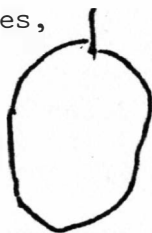
- 2 Tbsp each of finely chopped walnuts and parsley
- 1 tsp each chili powder and dill weed
- $1\frac{1}{2}$  tsp each of paprika and curry powder

Spread this mixture on waxed paper. Roll cheese in it, coating all sides. Chill 3 hours. Serve with crackers. Serves 8. This log may be frozen for 2 to 3 weeks. Men like this blend of herbs, especially the curry and dill.

*June Aistrup*

## BETH'S TOMATO DIP

- 1 can (1 lb.) whole tomatoes, chopped
- 1 medium onion, chopped
- $\frac{1}{4}$  cup olive oil
- Dash freshly ground pepper
- 1 clove garlic, crushed
- $\frac{1}{4}$  tsp salt
- 1 tsp lemon juice



This makes a very moist dip. Serve cold with French bread which has been sliced, buttered, foil wrapped and heated in a 350° oven for about 20 minutes. Let guests dip bread in center bowl of dip.

*Marge Heimerman*





- 2 8 oz packages cream cheese
- 6 Tbsp melted butter
- 1 Tbsp finely grated onion
- $\frac{3}{4}$  Tbsp anchovy paste
- $\frac{1}{3}$  Tbsp prepared mustard
- $1\frac{1}{2}$  Tbsp capers
- $\frac{1}{2}$  tsp horseradish (optional)
- Dash garlic salt (optional)
- 3 Tbsp dry sherry

Mix well. This may be stored in refrigerator for several days, or kept frozen for longer. When ready to serve, let stand at room temperature until it will spread easily. If too stiff, add more wine. Serve with rounds of bread or as a dip for crackers. Makes 1 pint.

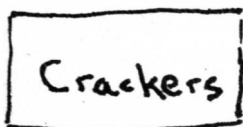
*Mrs. K. J. Benz*  
*Lillian Nelson*

### GALA PECAN DIP

- |  |                                  |
|--|----------------------------------|
| 1 8 oz package cream cheese                        | $\frac{1}{4}$ tsp garlic salt    |
| 2 Tbsp milk  | $\frac{1}{4}$ tsp black pepper   |
| $2\frac{1}{2}$ oz dried beef                       | $\frac{1}{2}$ cup sour cream     |
| $\frac{1}{4}$ cup green pepper, chopped (optional) | $\frac{1}{2}$ cup chopped pecans |
| 1 Tbsp grated onion                                | Salt                             |
|  | 2 Tbsp butter                    |

Toast pecans in butter and salt in  $300^{\circ}$  oven for 20 minutes. Set aside. Mix all ingredients together, folding sour cream in last. Put in shallow pan and bake at  $350^{\circ}$  for 20 minutes. Sprinkle pecans over top to serve. Especially good with Triscuits.

*Jackie Hogan*



## FROSTED PATE

1 lb liverwurst	3 Tbsp minced onion
1 clove garlic, crushed	Cream cheese topping
1/2 tsp crushed basil leaves	Parsley

Mash liverwurst with fork. Mix in garlic, basil and onion, thoroughly. Shape into a rounded loaf and place on serving plate. Chill.

Topping: Soften 1 8-oz package cream cheese with 1 tsp mayonnaise, 1 clove garlic, crushed, and 1/8 tsp Tabasco.

Spread topping over chilled loaf. Chill until ready to serve. Garnish with parsley.

*Ariel Davis*



## BRAUNSCHWEIGER ROLL

1 lb braunschweiger	3 dashes Worcestershire sauce
1/2 cup finely chopped celery	Cream cheese
1/2 cup finely chopped nuts	Parsley

Mix braunschweiger, celery, nuts and sauce, and form into a roll about 2 inches in diameter. Frost with softened cream cheese. Press chopped parsley on top. Wrap in plastic wrap and chill. Slice and serve with bread rounds or fancy crackers.

*Lola Cline*

## CUCUMBER CHIP DIP

1 8-oz package cream cheese	1 cup sour cream
1/2 cucumber, peeled and diced	3 fresh green onions (or chives)
2 small cloves garlic	1/2 medium onion, chopped

Mix but do NOT use a mixer. Serve with potato chips or crackers. Makes 2½ cups.

*Shirley Hillstrom*



## CRAB MEAT DIP

- 1 6½-oz can crab meat, flaked
- ½ cup sour cream
- ½ tsp lemon juice
- ¼ cup chili sauce
- ¼ tsp salt
- 2 Tbsp minced green pepper
- 1 Tbsp grated lemon rind

Remove membrane or cartilage from crab meat and chill. Blend sour cream with lemon juice, chili sauce, salt, and green pepper. Mix in crab meat and place in serving bowl. Sprinkle with grated lemon rind and serve with crackers or toast squares. Makes about 2 cups, or approximately 48 appetizers.

*Mrs. Ralph J. Rogers, Sr.*

## TUNA CHIP DIP

- ½ lb Old English cheese
- 1 can evaporated milk
- 1 tsp onion juice
- ½ tsp Worcestershire sauce
- 1 can chunk-style tuna

Melt cheese with milk over hot water. Add onion juice and Worcestershire sauce. When cool, add tuna. Chill.

*Lottie Bancroft*

## LOBSTER PARTY DIP

- 1 cup mayonnaise
- ½ cup dairy sour cream
- 1 5-oz can lobster
- 1 Tbsp sherry
- 1 tsp lemon juice
- Salt and pepper



Blend and chill. Serve with crackers.

*Eula Voigt*

## LOBSTER CANAPE SPREAD

*Make this a day ahead--may be used as spread or salad.*

2 Tbsp gelatin  
 $\frac{1}{4}$  cup cold water  
1 cup tomato soup  
1 3-oz pkg cream cheese  
Lemon juice  
Worcestershire sauce  
1 cup real mayonnaise  
 $\frac{1}{2}$  cup chopped celery  
 $\frac{1}{2}$  cup chopped onion  
 $\frac{1}{2}$  cup chopped green pepper  
 $\frac{1}{2}$  cup chopped cucumber  
Capers  
1 lb crab meat  
1 lb lobster



Mix gelatin with cold water, add to hot soup, and stir until dissolved. Add cream cheese and blend. Add rest of ingredients and place mixture in a greased mold.

*Loretta Bradfelt*

## SCANDINAVIAN BOWL

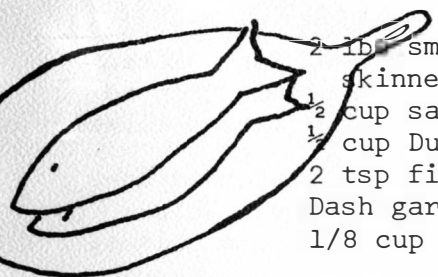
$\frac{1}{2}$  lb cream cheese  
Lemon juice  
2 tins mashed boneless and skinless sardines  
 $\frac{1}{4}$  cup chopped parsley  
1 tsp paprika  
 $\frac{1}{4}$  cup chopped chives

Blend cheese and lemon juice until it spreads easily. Add rest of ingredients. Blend, and arrange in a mound on a large plate for serving. Decorate with strips of pimiento.



*Mrs. Andrew Kuehn*

### WHITE FISH DIP



2 lbs smoked white fish,  
skinned, boned, and flaked  
1/2 cup salad dressing  
1/2 cup Durkee's dressing  
2 tsp finely chopped onion  
Dash garlic powder  
1/8 cup sherry wine

Mix well and chill before serving.

*Mrs. Boyd L. Bohlke*

### ALL-AMERICAN CLAM DIP

1 large pkg cream cheese  
2 Tbsp clam juice  
1 can minced clams, drained  
1/2 tsp onion salt  
Dash of pepper

Mix well. Serve with chips.

*Lottie Bancroft*

### CAPE COD CLAM DIP

1 8-oz pkg cream cheese  
1 garlic clove  
2 Tbsp lemon juice  
1 1/2 Tbsp Worcestershire sauce  
1/2 tsp salt  
1 can minced clams, drained  
1 tsp minced onion  
1/4 cup cream

Blend well. Serve with crackers or potato chips.

*June Aistrup*

## SMOKED OYSTER DIP

- |                         |                                     |
|-------------------------|-------------------------------------|
| 1 8-oz pkg cream cheese | 2 Tbsp sherry                       |
| 2 Tbsp mayonnaise       | 2 4-oz jars smoked oysters, chopped |
| 2 tsp onion juice       | Finely minced chives                |
| 1 tsp paprika           |                                     |

Bring cheese to room temperature; mix with mayonnaise, onion juice, paprika, and sherry. Whip until fluffy. Fold in chopped oysters and chives. Serve with crisp crackers.

*Mrs. Claude Faber*

## SHRIMP DIP



- 1 8-oz pkg cream cheese
- 5-oz can shrimp (large--deveined)
- 3 Tbsp chili sauce
- 1/3 cup mayonnaise
- Few dashes Worcestershire sauce
- 2 tsp lemon juice
- 2 tsp onion juice

Soften ingredients. Blend and add cut-up shrimp. Serve with chips.

*Mrs. Lester Bach*

## CURRIED SHRIMP DIP

- 1 can frozen shrimp soup
- 1 8-oz pkg cream cheese
- 1 4-oz can chopped ripe olives
- 2 tsp lemon juice
- 1 clove garlic, minced
- 1/4 tsp curry powder
- Salt, pepper to taste



Remove soup from can and nearly thaw in bowl. Add remaining ingredients and beat. Let stand for 2 hours before serving.

*Helen Healy*

## SHRIMP PASTE

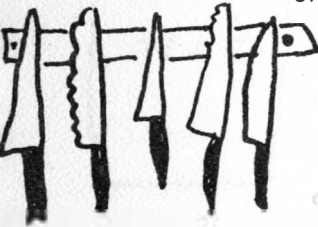
- 1 tsp capers
- 2 Tbsp chili sauce
- 2 Tbsp mayonnaise
- 1 Tbsp lemon juice
- $\frac{1}{4}$  tsp curry powder (or more)
- 1 5-oz can small size shrimp, drained
- 1 Tbsp grated onion
- 1 Tbsp horseradish
- 2 or 3 dashes of Tabasco
- Lawry's seasoned salt



Place all ingredients in blender and turn on for 15 seconds. Stir mixture down, and blend again. Chill, covered, for 1 hour. Serve with crackers. Left-over will freeze well. Thaw and beat again just before serving.

*Jeanie Morrison*

## CHICKEN LIVER CHEESE DIP



- 6 chicken livers
- 2 Tbsp butter
- 1 clove garlic, halved
- 2 Tbsp sherry
- 2 3-oz pkgs cream cheese
- $\frac{1}{4}$  tsp dried tarragon
- 3 or 4 Tbsp sour cream
- Salt to taste

Cut chicken livers in small pieces and saute in butter until lightly browned. Remove livers and discard garlic. Add sherry to pan and scrape up drippings. Add remaining ingredients and blend until smooth. Chill. Makes  $1\frac{1}{2}$  cups. Serve with crackers.

*Ruth Coddington*



## CHICKEN LIVER PASTE

- 1 cup mashed cooked chicken livers
- 2 Tbsp diced crisp bacon
- Salt and pepper
- 2 Tbsp anchovy paste
- 4 drops Tabasco
- 1 Tbsp lemon juice

Combine and mix well. Mold into round loaf and serve with crackers.

*Ella Reagan*

## MOLDED LIVER PATE

### Aspic topping for pate:

Soften  $\frac{1}{2}$  tsp gelatin in 1 cup consommé. Let stand 5 minutes, then heat until gelatin is dissolved. Place in bottom of 1-quart mold and chill until set.

### Pate:

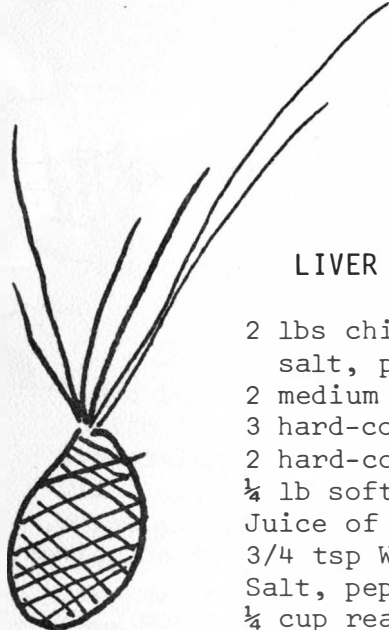
- $1\frac{1}{2}$  lbs chicken livers
- 2 tsp salt
- $\frac{1}{4}$  tsp ground cloves
- $\frac{1}{2}$  tsp nutmeg
- 2 tsp dry mustard
- $\frac{1}{8}$  tsp cayenne
- $1\frac{1}{2}$  cups chicken fat or butter
- 3 Tbsp finely chopped onions



Bring chicken livers to boil with water barely to cover. Simmer 20 minutes, covered. Drain livers and while still hot put through finest blade of food chopper. Add all seasonings and softened fat or butter. Blend well. Pack mixture carefully into mold in which gelatin mixture has set. Chill. To unmold, place in hot water for a second and turn onto platter.

*Gunvor Rabe*





## LIVER PASTE PINEAPPLE

- 2 lbs chicken livers, cooked in salt, pepper, and water
- 2 medium onions
- 3 hard-cooked eggs
- 2 hard-cooked yolks
- $\frac{1}{4}$  lb soft butter
- Juice of  $\frac{1}{2}$  lemon
- $\frac{3}{4}$  tsp Worcestershire sauce
- Salt, pepper
- $\frac{1}{4}$  cup real mayonnaise

Grind first four ingredients with fine blade. Mix with butter. Add lemon juice, Worcestershire, salt, pepper, mayonnaise. Invert cheese glass on serving plate. Mold mixture into pineapple shape, around glass. Chill.

## Frosting

- 1 cup mayonnaise
- 2 tsp gelatin, dissolved in
- 2 Tbsp cold water over boiling water
- Stuffed olives

Mix mayonnaise and gelatin. Chill about 1 minute. Spread over mold while still soft. Score mold into squares. Place thin slices of stuffed olives in centers of squares. Top with fresh pineapple top.



*Alice J. Taylor*

## CONSOMME MOLD

- 1 can consomme
- 1/3 cup water and 1 envelope gelatin
- 1 tsp grated onion
- 1 3-oz pkg cream cheese
- 2 small tins liver pate or 1/2 cup liverwurst
- Parsley
- Stuffed olives



Dissolve gelatin in water and add to heated consomme. Mix and add onion. Pour into well oiled 3-cup sized mold. Chill until jelly consistency. Drop bits of liver pate and cheese into the jelly and press down with fingers. When ready to serve, unmold and decorate with parsley and stuffed olives.

*Lillian Nelson*

## DRIED BEEF DIP



- 1 8-oz pkg cream cheese
- 1 pkg dried beef, finely chopped
- 1 tsp horseradish
- 1 tsp prepared mustard
- 1 cup sour cream

Soften cheese and beat until smooth. Add dried beef, horseradish, and mustard and blend well. Fold in sour cream.

*Lottie Bancroft*




## BEEF DIP

- 2 cups (2 pkgs) dried beef, finely chopped
- 2 tsp vinegar
- 8 oz cream cheese
- 1/2 tsp garlic powder
- 1/2 cup mayonnaise

Mix all ingredients with electric mixer. Serve with chips or crackers.

*Freda Lemke*



## APPETIZER HAM BALL


- 2  $4\frac{1}{2}$ -oz cans deviled ham
- 3 Tbsp chopped stuffed green olives
- 1 Tbsp prepared mustard
- Tabasco sauce to taste
- 1 3-oz pkg cream cheese, softened
- 2 tsp milk

Blend deviled ham, olives, mustard, and Tabasco sauce. Form in ball on serving dish. Chill. Combine cheese and milk and frost with mixture. Keep chilled and remove from refrigerator 15 minutes before serving. Trim with parsley.

*Mrs. John R. Davis*

## SOUR CREAM HAM DIP

*Try this with leftover ham!*

- 
- 1 cup dairy sour cream
  - $\frac{1}{2}$  cup ground cooked ham, packed well
  - $1\frac{1}{2}$  tsp dry sherry
  - $1\frac{1}{4}$  tsp prepared mustard
  - $\frac{3}{4}$  tsp instant minced onion

Mix all ingredients. Chill until ready to serve. Makes about  $1\frac{1}{2}$  cups.

*Mrs. George Lawrence*



## CREAMY BACON DIP

Cook until crisp, then break into blender:

$\frac{1}{2}$  lb bacon

Add:

$\frac{1}{4}$  cup cream

$\frac{1}{2}$  lb cream cheese

Thin slice from small onion

3 sections Brie or Camembert

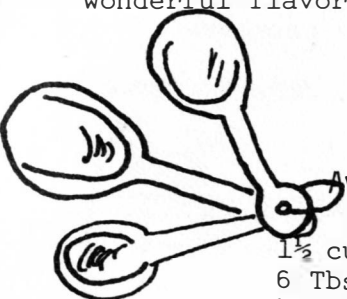
1 Tbsp lemon juice

Dash cayenne pepper



Blend until smooth. This has a satiny texture and wonderful flavor. Makes almost a pint.

*Eleanor Eccarius*



## AVOCADO COTTAGE DIP

$1\frac{1}{2}$  cups cottage cheese

6 Tbsp sour cream

$\frac{1}{2}$  medium avocado, chopped

2 hard-cooked eggs, minced

1 Tbsp chopped sweet pickle

$\frac{1}{4}$  cup chopped bread and butter pickles

$\frac{1}{2}$  tsp salt

$\frac{1}{4}$  tsp garlic salt

$\frac{1}{4}$  tsp pepper

Blend cottage cheese, sour cream, and avocado. Combine with eggs, pickles, and seasonings. Chill. Excellent for potato chips or crackers. Makes about  $1\frac{1}{2}$  cups or about 25 or 30 appetizers.

*Mrs. Ralph J. Rogers*

## CALIFORNIA AVOCADO AND CRAB MEAT DIP



- 2 3-oz pkgs cream cheese
- 1 large avocado
- 1 can crab meat
- Lemon juice, Worcestershire,  
and garlic salt to taste

Whip all ingredients and serve with chips.

*Lucille Johnson*

## GUACAMOLE



- 1 large avocado
- 2 tsp lemon juice
- 1 tsp chili powder
- 1 clove garlic, crushed
- 2 Tbsp mayonnaise
- Salt

Peel avocado, and remove seed. Mash well. Add lemon juice and mix well. Add remaining ingredients (you may have to add more mayonnaise). Season. Serve with large corn chips. Makes 1½ cups.

*Helen Dow*

## RIPE OLIVE DIP

*A nice change from garlic and onion.*



- 1 3-oz pkg cream cheese
- 1 rounded Tbsp mayonnaise
- 1 dash monosodium glutamate
- 1 can chopped ripe olives

Blend well and chill.

*Dori Dinsmore*

## CAVIAR DUNK BOWL

- 1 8-oz jar of red caviar
- 1 finely chopped large onion
- $\frac{1}{2}$  cup soft bread crumbs soaked in
- $\frac{1}{4}$  cup milk
- 1 cup sour cream

Mix first 4 ingredients thoroughly, using blender if possible. Then add sour cream and mix again. This is a highly seasoned dunk. Serve with chips or crackers.

*Helen Healy*

## MOLDED CAVIAR

- 2 Tbsp gelatin dissolved in
- $\frac{1}{2}$  cup cold water
- $\frac{2}{3}$  cup whipped cream
- 2 egg whites, beaten stiff
- 2 cans of imported or domestic caviar
- Juice of 1 lemon
- Grated onion to taste
- Dash of salt

Add all ingredients together and pour in small mold to set. Serve with crackers.

*Millicent Larson*

## SNACK RYE WITH CAVIAR SPREAD



- $\frac{1}{4}$  lb butter
- 2 Tbsp instant onion flakes
- Snack rye rounds
- Caviar
- Lemon juice
- Parsley

Blend butter with onion flakes and spread on rye rounds. Toast in 350° oven until lightly browned and slightly dry. Add a dash of lemon juice to caviar, and arrange in bowl with garnish of parsley. Place bowl in center of plate with rye rounds arranged around it.

*Mrs. Paul Weber*

## 1-2-3 DIP

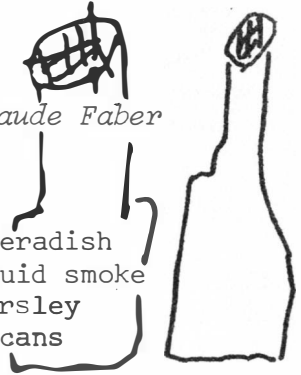
1 cup sour cream  
2 tsp cheese-garlic flavored  
salad dressing mix (Good Seasons)  
 $\frac{1}{4}$  tsp salt  
Few drops Tabasco

Combine ingredients. Chill.

*Mrs. Claude Faber*

## SALMON PARTY BALL

1 - 1 pound can red salmon, drained well	1 tsp horseradish
1 8 oz package cream cheese	2 Tbsp liquid smoke
1 Tbsp lemon juice	Chopped parsley
2 tsp grated onion	Chopped pecans



Combine ingredients. Mix well. Chill. Form into 1 large or 2 small balls. Roll in chopped parsley and pecans.

*Lottie Bancroft*

## BARBARA'S SHOW BIZ BALL

2 8 oz packages cream cheese	1 $\frac{1}{2}$ tsp Worcestershire sauce
2 3 oz packages smoked chipped beef	4 whole green onions chopped
	1 $\frac{1}{2}$ tsp garlic salt

Cut dried beef into small pieces. Put  $\frac{1}{2}$  cup aside. Mix rest of beef, and other ingredients together. Shape into 1 large or 2 small balls. Wrap in reserved chipped beef. Wrap and chill. Serve with crackers. This keeps well in the refrigerator.

*Oralee Bean*

# DIPS for RAW VEGETABLES

## CURRY DIP

3/4 cup mayonnaise  
1 tsp Beau Monde seasoning  
1 tsp fine herbs  
3/4 tsp curry

Mix well and serve with raw vegetables such as cauliflower, celery, cucumber, carrot sticks, and green pepper rings.

*Helen Sehrer*

## NEW YORKER'S DUNK FOR CRISP VEGETABLES

1 container sour cream  
1/2 cup real mayonnaise  
2 tsp horseradish  
2 Tbsp parsley, chopped  
1/2 tsp Worcestershire sauce  
1/2 tsp lemon juice  
1/4 tsp monosodium glutamate  
1/4 tsp salt  
1/2 tsp grated onion

Blend well and chill. Serve with raw celery strips, carrots, cauliflower, wedges of cucumber, or radishes.

*Betty Cahill*





## BASIL DIP

$\frac{1}{2}$  cup mayonnaise      1 clove garlic  
 $\frac{1}{4}$  cup lemon juice       $\frac{1}{2}$  tsp salt  
2 tsp dried basil       $\frac{1}{2}$  cup sour cream



Blend basil, garlic, put through the press, and salt in the lemon juice. Add mayonnaise and sour cream and stir. Chill.

Serve in bowl, with an accompaniment of raw vegetables; including green pepper, and sliced raw mushrooms for a "different" appeal.

*Orpha Weber*

## SKINNY DIP

1 cup plain yogurt  
 $\frac{1}{2}$  cup low calorie mayonnaise  
2 Tbsp grated onion  
2 Tbsp snipped fresh dill  
 $\frac{1}{4}$  tsp salt

Mix all ingredients in bowl. Chill, covered, several hours or overnight. Serve with raw vegetables. Makes  $1\frac{1}{2}$  cups, with only 11 calories per teaspoon.

*Committee*

## SLIM DIP

1 cup plain yogurt  
1 cup skim-milk cottage cheese  
3 Tbsp dry onion-soup mix  
 $\frac{1}{4}$  tsp chili powder  
Chopped parsley

Mix yogurt and cottage cheese in bowl until well blended. Add soup mix and chili powder. Chill, covered, for three hours. Sprinkle parsley on top. Serve with crisp raw vegetables. Makes 2 cups, with 13 calories per tablespoon.

*Committee*

## RAW VEGETABLE DIP



- |                     |                             |
|---------------------|-----------------------------|
| 1 cup mayonnaise    | 1 tsp curry powder          |
| 1 Tbsp grated onion | 1 tsp tarragon wine vinegar |
| 1 tsp horseradish   |                             |

Mix all ingredients together, but not in blender. Serve with raw vegetable chunks, especially cauliflower, zucchini, and carrots.

*Committee*

## PUNGENT SAUCE

- |                        |                                   |
|------------------------|-----------------------------------|
| 1 cup mayonnaise       | 1 tsp parsley                     |
| 1 tsp prepared mustard | 1 tsp chives                      |
| 1 tsp minced gherkins  | $\frac{1}{2}$ minced clove garlic |
| 1 tsp capers           | $\frac{1}{2}$ tsp anchovy paste   |
|                        | Salt                              |
|                        | Pepper                            |

Mix above ingredients thoroughly. Store in refrigerator. Serve in chilled bowl, surrounded by cold cooked shrimp, each jabbed with a toothpick, or raw vegetables.

*Irene Fisher Coon*

## HOT COCKTAIL SAUCE (for shrimp, seafood, raw vegetables)

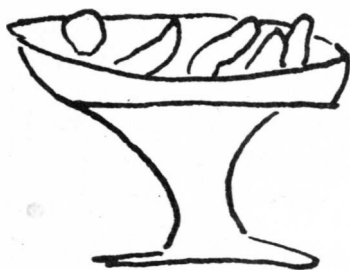
- $\frac{1}{2}$  cup tomato ketchup  
3 Tbsp mild vinegar or lemon juice  
10 drops Tabasco  
Salt, pepper

Mix ingredients and let stand 2 hours to blend.

*Mrs. Fred Gefke*



# CANAPÉS



## WINDSOR CORNUCOPIAS

Baked or boiled ham, sliced very thin  
Whipped cream  
Horseradish  
Parsley or chopped chives

Trim meat slices into oblongs  $2\frac{1}{2}$  by 3 inches. Roll lengthwise into small cornucopias and fasten firmly with toothpicks. Whip cream until stiff. Fold in horseradish and fill cornucopias with mixture. Garnish with parsley or chives.

*Mrs. Walter Leyse*

## MELON AND PROSCIUTTO, NEW YORK STYLE

Cantaloupe balls  
Thinly sliced prosciutto or ham  
Sprigs of mint

Cut long strips of meat and weave on wooden picks with a melon ball between each fold. Top with sprig of mint. Serve very cold.

*Carol Levinger*

## STUFFED ROLLS, WESTERN STYLE



4 hard rolls  
1 green pepper  
1 tomato  
 $\frac{1}{4}$  cup chopped onion  
3 oz cream cheese  
1  $4\frac{1}{2}$ -oz can deviled ham  
Small bag potato chips

Cut ends from rolls and hollow out. Mince pepper. Peel and chop the tomato. Mince onion. Mix and drain. Add cheese, ham, and chips, crushed. Stuff rolls and wrap in foil. Chill overnight. At serving time, slice with thin sharp knife.

*Ruth Hagen*

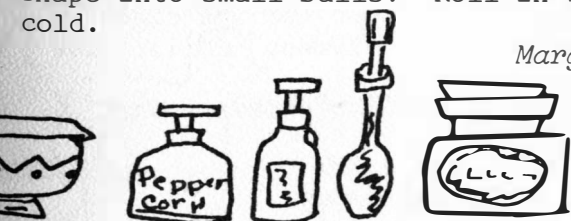


## HAM BALLS

- 6 chopped hard-cooked eggs
- 1 Tbsp minced chives or onion
- $\frac{1}{2}$  cup ground cooked ham
- Ground pepper
- $\frac{1}{4}$  cup mayonnaise
- $\frac{2}{3}$  cup walnuts

Mix eggs, chives, ham, pepper, and mayonnaise. Shape into small balls. Roll in walnuts. Serve cold.

*Margaret Witte*



## HAM-CHEESE CUBES

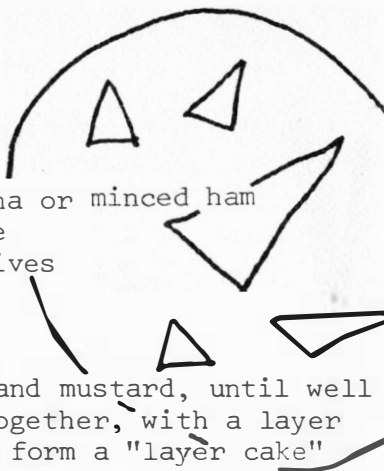
- 2 Tbsp prepared horseradish
- 2 Tbsp mayonnaise
- 1 tsp Worcestershire sauce
- $\frac{1}{2}$  tsp seasoned salt
- $\frac{1}{8}$  tsp pepper
- 1 8-oz pkg cream cheese
- 6 thin slices boiled ham

Beat all ingredients except ham together until creamy. Place one ham slice on waxed paper. Spread some of creamed mixture over it. Repeat this process, ending with ham slice. Wrap stack in waxed paper. Place in freezer for 2 hours. An hour before serving, cut lengthwise and crosswise into  $\frac{1}{2}$ -inch cubes. Pierce with colored toothpicks and arrange on plate. Garnish with parsley and serve cold. This will make about 80 cubes.

*Charlotte Van de Waa*

### WEDGIES

4 slices large bologna or minced ham  
Softened cream cheese  
Chopped onions or chives  
Prepared mustard  
Stuffed olives



Mix cream cheese with onions and mustard, until well blended. Place meat slices together, with a layer of cheese mixture on each, to form a "layer cake" arrangement. Spread cheese over top and sides. Decorate with sliced stuffed olives. Chill. Cut into wedges.

*Mrs. Lester Bach*

### HAM 'N' EGG BALLS

3 hard-boiled eggs  
 $\frac{1}{2}$  tsp chives  
Salt, paprika  
 $\frac{1}{4}$  lb lean cooked ham  
Mayonnaise  
Potato chips or corn flakes



Mash egg yolks with chives and seasonings. Put whites through grinder with ham. Combine two mixtures, with mayonnaise. Form into one-inch balls. Roll in crushed chips or flakes. Serve on toothpicks.

*Marie McCully*

### SALAMI ROLL-UPS

Slices of hard salami  
Prepared mustard  
Small dill pickles

Spread mustard on salami slices and wrap around dill pickles. Secure with toothpick.



*Jan Rork*

## ROYAL RELISH

1 package cream cheese  
India relish  
Sliced dried beef

Mix cream cheese and enough India relish to make it easily spreadable. Spread on slices of dried beef. Roll. Fasten with party picks and chill before serving.

*Helen Dow*

## CHICKEN CURRY MARBLES

White meat of chicken  
curry powder  
Salt, pepper  
Chopped walnuts



Pound white meat of chicken to paste. Add curry powder, and seasonings to taste. Form into small balls and roll in finely chopped walnuts. Serve with wooden picks.

*Inola Hill*

## CHIPPED BEEF ROLL

Spread a thick layer of softened cream cheese on large slices of chipped smoked beef. Place a dill pickle in center. Roll up, and, if necessary, fasten with toothpicks. Refrigerate over night. When ready to serve, slice in 1/2 inch slices.

*Elida B. Gregg*



## CORAL AND JADE

*These appetizers are miniature salads*

Cooked shrimp  
Thousand Island or Russian Dressing  
Lettuce or romaine

Spoon a little dressing on each shrimp. Wrap shrimp in lettuce and spear with toothpick. Serve cold.

*June Aistrup*

## DRIED BEEF ROLLS

1 8 oz package cream cheese	1 tsp garlic salt
1 4 oz package blue cheese	3 Tbsp minced chives
$\frac{1}{2}$ cup mayonnaise	2 3 oz packages dried beef
1 tsp Worcestershire sauce	

Beat first 6 ingredients until fluffy. Spread on slices of dried beef. Roll up, and chill, covered until time to serve. Slice rolls into 1 inch lengths.

*Lov Bentzinger*

## ZIPPY MUSHROOMS

$\frac{2}{3}$ cup tarragon vinegar	$\frac{1}{2}$ tsp pepper
$\frac{1}{2}$ cup cooking oil	$\frac{1}{8}$ tsp garlic powder
2 Tbsp water	1 large onion sliced thin
1 tsp sugar	2 6 oz cans button mushrooms
1 tsp salt	

Combine all ingredients. Chill at least 8 hours. Drain mushrooms, and serve in bowl, with toothpicks.

*Dottie Petersen*







## PRIZE PICKLED SHRIMP

*Make ahead--they'll keep for a week.*

- 2½ lbs fresh or frozen shrimp
- ½ cup celery tops
- ¼ cup mixed pickling spices
- 3½ tsp salt
- 2 cups sliced onions
- 7 or 8 bay leaves

Cover shrimp with boiling water. Add celery tops, spices, and salt. Cover and simmer for 5 minutes. Drain and cool with cold water. Peel and devein shrimp. In shallow dish alternate shrimp with sliced onions. Add bay leaves. Marinate for at least 24 hours in following marinade:

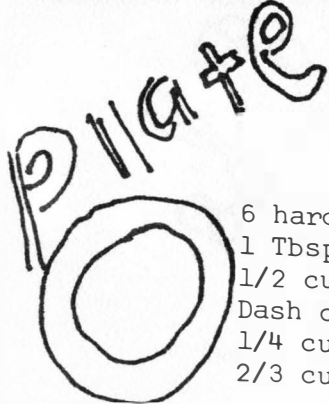
### Pickling Marinade

- 1¼ cups salad oil
- ¾ cup white vinegar
- 2½ Tbsp capers and juice
- 2½ tsp celery seed
- 1½ tsp salt
- Dash Tabasco

Mix Well. Pour over shrimp mixture. Cover and chill! Keep refrigerated until served.

*Terry Dolan*





## HAM BALLS

- 6 hard-cooked eggs, chopped
- 1 Tbsp minced chives or onions
- 1/2 cup ground cooked ham
- Dash of pepper
- 1/4 cup mayonnaise
- 2/3 cup finely chopped nuts

Combine all ingredients except nuts. Shape into balls. Roll balls in 2/3 cup chopped nuts.

*Mrs. G. W. Bennewitz*

## BEET NIBBLERS

Drain 2 cans whole beets, and hollow out centers. Mix 1 2-oz package blue cheese, 2 3-oz packages cream cheese, 1 tsp Worcestershire sauce. Fill centers of beets with fillings. Chill. Makes about 2 dozen.

*Connie Limpo*

## GUACAMOLE TOMATOES

- 24 cherry tomatoes
- 2 avocados
- 1 Tbsp finely chopped green onion
- 1 slice bacon, cooked and crumbled
- 1/2 tsp Worcestershire sauce

Combine avocado, onion, bacon and Worcestershire sauce. Cut a thin slice off top of each tomato, and scoop out inside. Drain. Stuff tomatoes with avocado mixture. Chill.

*Eunie Hansen*

## STUFFED EGGS

*Universally, one of the most popular of appetizers.  
Each fills 6 hard-cooked eggs.*

### Pungent Stuffing

2 Tbsp mayonnaise  
1/3 tsp salt  
1 tsp chopped onion  
1 tsp dry mustard  
1 Tbsp chopped parsley



Mash egg yolks well with fork; add mayonnaise, salt, onion, and mustard. Blend to a smooth paste. Fill egg halves, decorate with parsley, and chill well before serving.

### Mushroom Stuffing



1/4 cup ground chicken or ham  
2 Tbsp ground raw mushrooms  
1 tsp salt  
1 Tbsp chopped parsley  
Mayonnaise  
Pimiento

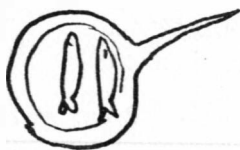
Blend yolks of eggs, meat, and mushrooms. Add parsley, salt, and enough mayonnaise to make a smooth paste. Fill egg halves and decorate with thin strips of pimiento.

### Curry Stuffing

Add mayonnaise and a touch of curry to mashed egg yolks, to make a smooth paste.

### Sardine Stuffing

Use equal parts of egg yolks and mashed sardines. Add mayonnaise and mustard to taste.



*Alma Graff*

## CONTINENTAL STUFFED EGGS

- 6 hard-cooked eggs
- 3 slices crisp crumbled bacon
- 2 Tbsp chopped chutney
- 1/4 tsp salt
- Sour cream or mayonnaise to moisten



Remove shells from eggs, cut in half lengthwise, and remove yolks. Mash yolks smoothly and mix with bacon, chutney, salt, and just enough sour cream or mayonnaise to bind mixture together. Spoon into egg-white cavities.

*Hazel Stark*

## STUFFED ARTICHOKE HEARTS

- |  |                                 |
|--|---------------------------------|
| 2 9-oz boxes frozen artichoke hearts cut into bite size pieces | 1/4 tsp crumbled dried tarragon |
| 1/4 cup sour cream   | 1/2 tsp soy sauce               |
| 1 3-oz package cream cheese                                    | 1 cup finely diced chicken      |
| 1 Tbsp minced onion  | Pimiento, capers                |

Mix together cream, cheese, onion, seasonings. Add chicken. Mound a little of the mixture on each piece of artichoke heart. Garnish with pimiento and capers. Chill. Serve cold. Makes about 48.

*Connie McDowell*

## BLUE CHEESE BALLS

- 1/4 lb blue cheese
- 4 Tbsp cheddar cheese
- 1/4 tsp paprika
- 2 Tbsp chili sauce
- 1 tsp Worcestershire sauce



Put all ingredients into blender. Run until well mixed. Chill. Roll into small balls. Serve with toothpicks. Yield: 20 small balls.

*Anna Miller*

## CAMEMBERT ALMOND BALLS

- 8 oz camembert cheese
- 1 cup almonds, salted and ground
- 1 cup dry white wine
- $\frac{1}{2}$  cup sweet butter, softened

Pour wine over cheese in a bowl. Let stand at room temperature overnight or 8 hours, turning cheese once or twice. Drain and discard liquid. Press cheese through coarse sieve and blend in softened butter. Chill for 3 hours. Shape into 24 small balls. Roll in ground almonds.

*Charlotte Van de Waa*

## TOOTHPICK TIDBITS

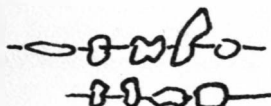
Place a thin slice of crystallized ginger between two small wedges of Edam cheese.

Wrap a slice of dried beef or thinly sliced ham around a wedge of cantaloupe. Secure with toothpick.



Place a small cocktail onion between two small cubes of summer sausage.

Wrap bacon around any of the following and stick under the broiler for a few minutes: stuffed olives, chicken livers which have been cooked, oysters, cocktail onions, mushrooms, olives which have been wrapped with anchovy filets, or pecans.



*Jeanie Morrison*

## STUFFED DILL PICKLES

- 4 large dill pickles
- 1 3 oz package cream cheese  
softened with a little cream
- 1 tsp Worcestershire sauce
- Bacon bits, finely crumbled (optional)

Cut off ends of dill pickles. Remove centers with apple corer. Stand pickles upright in a glass or plastic container for several hours to drain well, before stuffing. Add Worcestershire sauce and bacon to cream cheese, and stuff cavities of pickles. Chill 2 to 4 hours. Just before serving, cut into  $\frac{1}{2}$  inch slices. Makes 20 to 25 slices.

*Lov Bentzinger*

## CURRIED STUFFED CELERY

- 1 8 oz package cream cheese
- 1 Tbsp mayonnaise
- 2 tsp curry powder
- $\frac{1}{2}$  tsp salt
- 2 dashes Tabasco sauce

Soften cheese, blend in mayonnaise, add curry powder, salt and Tabasco. Blend. Stuff tender stalks of celery with mixture and chill well. When ready to serve, cut into 1-inch pieces, and garnish with celery leaves.

*Orpha Weber*

## SPICED NUTS

Place 1 or 2 cups nuts on shallow pan. Brush with Italian dressing. Heat in 300° oven, then sprinkle with garlic salt before serving.

*Grace Fishback*

## HERBED MUSHROOMS

Canned mushrooms  
2 parts salad oil  
1 part vinegar  
3 tsp herb seasoning

Mix oil, vinegar, and herb seasoning together.  
Pour over drained mushrooms and marinate overnight.

*Alice Taylor*



## STUFFED CHERRY TOMATOES

Cherry tomatoes  
1 small can salmon  
Real mayonnaise  
Vinegar, sugar, mustard,  
sour cream  
1 stalk celery

Drain and mash salmon. To mayonnaise, add a very small quantity of vinegar, sugar, mustard, and sour cream, to taste, and blend well. Chop celery very fine. Mix salmon, mayonnaise mixture, and celery together. Wash cherry tomatoes, cut in half, and scoop out a little pulp from each half, to form cavity. Fill with salmon filling. Put tops back on tomatoes, and arrange on platter. Chill until ready to serve.

*Jeanne McDowell*

## ARTICHOKES DRESSED UP

Boil an artichoke in salted water, which also contains a clove of garlic and a drop of olive oil, for about 50 minutes or an hour, until tender. Cool it. Carefully remove the best leaves. On the tender edible end of each leaf, put a dot of mayonnaise which is slightly flavored with curry. In the mayonnaise place one tiny shrimp. Arrange the leaves on a platter, to serve cold.



## STUFFED CUCUMBER



Scoop out inside of cucumber. Fill cavity with any firm spread. Chill well. Slice into rounds, and place on crisp crackers. Serve cold.

*Ruth Coddington*

## ROQUEFORT STUFFED CELERY

Roquefort cheese  
Celery  
Paprika  
Cream



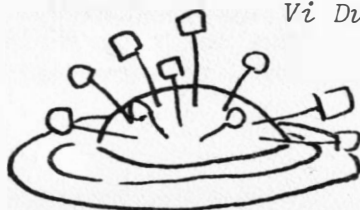
Blend cream into Roquefort until smooth. Fill stalks of celery. Sprinkle with paprika. Cut into 3-inch lengths. Chill.

*Maud Everitt*

## DUNHAM RELISH TRAY

Cut about one inch of one end of grapefruit off. Place cut side down on paper doily on a large plate. Using colored toothpicks, spear assorted relishes and insert into rind of grapefruit. Chill until served. Suggested relishes: black olives, green olives, flower radishes, tiny gherkins, dill pickles, carrot curls, cubes of cheeses, meats, shrimp.

*Vi Dunham*







## SUMMERTIME APPETIZERS

1 jar jumbo ripe olives, pitted  
Anchovy filets  
2 Tbsp olive oil  
1 clove garlic  
1/3 cup minced parsley  
Cherry tomatoes

Stuff olives with anchovy. Put in bowl with olive oil, garlic, parsley, and tomatoes. Cover and chill until an hour before serving. Serve with toothpicks.

*Rita Anton*

## CURRIED ALMOND-STUFFED OLIVES

3/4 cup toasted slivered almonds  
1/4 tsp dried tarragon  
1/2 tsp paprika  
1 tsp curry powder  
1/4 tsp seasoned pepper  
1/2 tsp salt  
2 tsp dried parsley  
4 oz cream cheese  
2 Tbsp heavy cream  
2 7-oz cans pitted jumbo  
green or ripe olives



Chop almonds medium fine. Mix with tarragon, paprika, curry powder, seasoned pepper, salt, and dried parsley. Stir into softened cream cheese with heavy cream. Mix thoroughly. Drain the olives. Split each one lengthwise. Put the olive halves together with cheese stuffing. Chill for several hours. Serve very cold. Makes about 50 stuffed olives.

*Betty Cahill*

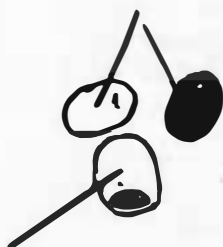


## HOT RIPE OLIVES

- 1 can ripe olives
- 1 clove minced garlic

Drain can of ripe olives and add the garlic to the liquid. Bring this to a boil. Add olives. Drain as soon as they are hot. Serve on toothpicks.

*Margaret Witte*



## GARLIC OLIVES

- 1 jar black ripe olives
- 3 buds garlic
- Minced parsley
- Olive oil

Several days ahead drain olives, add garlic, seal jar. To serve, add 1 Tbsp olive oil to olives; then roll in chopped parsley.

*Margaret Anderson*

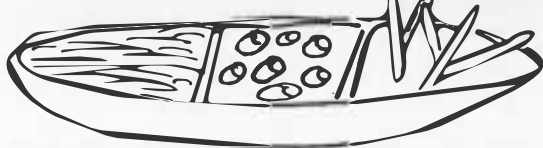
## OLIVES ALMANDINE

- 1 3-oz pkg cream cheese
- $\frac{1}{2}$  tsp Worcestershire sauce
- Cream
- 16 large stuffed olives
- $\frac{1}{4}$  lb salted almonds, chopped



Mix cheese and Worcestershire together with enough cream to make a thick, smooth paste. Roll olives in mixture so that each is well coated, then roll in almonds.

*Helen Healy*



### SAN FERNANDO NUTS

Walnuts, almonds, or pecans  
Italian dressing  
Garlic salt

Brush nuts with dressing, then heat in 300° oven, just to toast lightly. Sprinkle with garlic salt, and serve hot.



### DEVILED WALNUTS

1 cup walnuts  
 $\frac{1}{4}$  cup butter  
2 Tbsp A-1 sauce  
Dash salt and cayenne

Brown nuts in butter in 375° oven for a minute, then add A-1 sauce and seasonings. Continue browning for another 10 minutes. Serve warm.

*Hilda Dubbe*



### PIQUANT PECANS

2 Tbsp butter  
2 Tbsp A-1 sauce  
1 cup pecan halves  
Salt  
Red pepper

Melt butter, add A-1 sauce, pecans, salt, and just a dash of red pepper. Stir well. Bake in hot oven for 15 minutes and serve hot.

*Marianne Naused*

### PECANS SHO WUNG

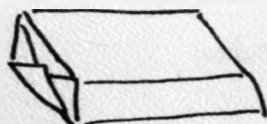
3 Tbsp butter  
2 tsp salt  
1 lb pecan halves  
3 Tbsp Worcestershire sauce  
 $\frac{1}{4}$  tsp cayenne  
 $\frac{1}{2}$  tsp cinnamon  
Dash Tabasco



Melt butter in heavy baking dish. Stir in salt. Add nuts, tossing well until they are thoroughly coated. Add Worcestershire, cayenne, cinnamon, and Tabasco. Toss again. Roast for 30 minutes at 300°, stirring frequently, until nuts are slightly browned and crisp.

*Dorothy Woods*

### TANGY PECAN BALLS



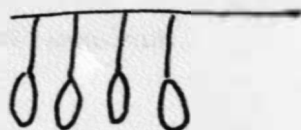
Chopped pecans  
Cream cheese  
Anchovy paste

Mix nuts with cheese and paste and form into balls. Chill before serving.

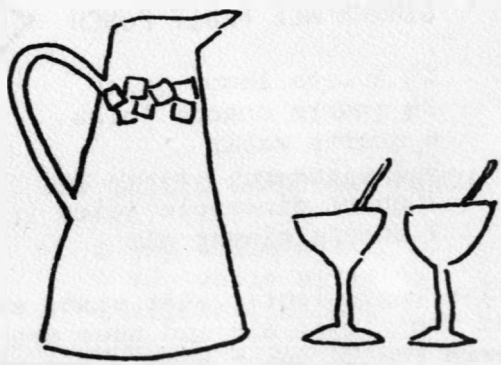
### PARTY PECANS

Place 2 large pecan halves together with anchovy paste between. Use as much or as little anchovy as you desire.

*Mrs. Lester Bach*



# BEVERAGES



## HAWAIIAN PUNCH

- 1 #5 can orange drink (Hi C)
- 1 #5 can orange/grapefruit drink
- 1 #5 can Hawaiian punch
- 1 #5 can pineapple juice
- 3 pkgs orange Kool-Aid
- 4 cups sugar
- 2 quarts cold water



Combine Kool-Aid with water. Add sugar, stirring to dissolve well. Add chilled juices and serve over ice.

*Alpha Peterson*

## GINGER ALE FRUIT PUNCH

- 1½ quarts lemon juice
- 1½ quarts orange juice
- 6 quarts water
- 4 lbs sugar
- 1 quart pineapple juice
- 2 quarts ginger ale



Mix first five ingredients. Let stand several hours in ice. Add the ginger ale and pour over lime or lemon flavored ice in punch cups. Serves 50.

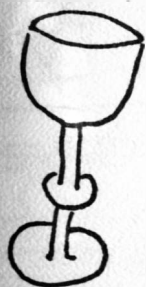
*Charlotte Van de Waa*

## DOUBLE RASPBERRY FROST

- 1 cup bottled raspberry syrup
- 2 cups water
- 2 6-oz cans frozen lemonade
- 2 28-oz bottles raspberry flavored beverage



Stir raspberry syrup into water in a punch bowl. Add lemonade and carbonated beverage and ice cubes. Float lemon slices and sprigs of mint on top. Serves 25.



## CRANBERRY PUNCH

- 2 large bottles cranberry juice
- 2 #5 cans pineapple juice
- 1 quart ginger ale
- 2 pints raspberry sherbet (or lemon)

Chill juice. Add ginger ale and raspberry sherbet just before serving.

*Alpha Peterson*

## HOT SPICED CRANBERRY PUNCH

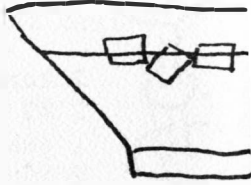
- 2 tsp whole nutmeg
- 2 tsp whole allspice
- 8 sticks cinnamon
- 1½ cups tea leaves
- 20 cups cold water
- 6 cups sugar
- 4 cups orange juice
- 2 cups lemon juice
- 1 gallon cranberry juice
- 12 cups hot water

Put the spices and tea leaves in cheesecloth bag. Steep bag in 20 cups cold water for 20 minutes. Remove bag. To liquid add juices and sugar and let stand for several hours. When ready to serve, heat to boiling, add hot water. Serve each cup with swizzle of cinnamon stick.



## COLD GOLD

- 2 cans apricot halves,  
put through a sieve
- Juice from cans
- 4 cups orange juice
- 1½ cups lemon juice
- ½ cup lime juice
- 1 cup powdered sugar
- 4 quarts sparkling water



Mix ingredients except sparkling water, until sugar is dissolved. Chill. When ready to serve, pour sparkling water and juices into punch bowl. Add ice cubes.

*Irene Fisher Coon*



## APRICOT MIST

- 1 46-oz can apricot nectar
- 1 46-oz can pineapple juice
- 3 6-oz cans frozen limeade
- 3 28-oz bottles ginger ale

Combine apricot nectar, pineapple juice, and limeade in punch bowl. Stir in ginger ale. Add ice cubes. Float a few lime slices and whole strawberries on top. Serves 50.

*Harriet Halverson*



## CEYLON FIZZ

- 2 cups orange juice
- 2 cups water
- ½ cup lemon juice
- ½ cup sugar
- 4 tsp instant powdered tea
- 2 7-oz bottles lemon-lime  
carbonated beverage

Combine orange juice, water, lemon juice, sugar, and tea in a punch bowl; stir until sugar and tea dissolve, then stir in carbonated beverage. Add ice cubes and float a few orange slices on top. Serves 14.



## HOT FRUIT PUNCH

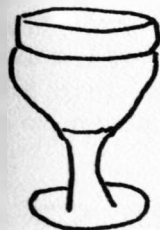


- 1 cup lemon juice
- 2 cups orange juice
- 2 cups cider
- 2 tsp tea in 2 cups hot water
- 2 cups sugar
- 9 cups boiling water

Mix lemon and orange juices and cider. Make strong tea and strain; add to fruit juices. Add sugar. Before serving, add boiling water. Heat entire mixture. Do not boil. Serves 25.

*Committee*

## PUNCH TEA



- 6 tea bags
- 2 quarts water and 2 cups sugar
- Rinds of 6 lemons
- 2 quarts water
- 2 cups pineapple juice
- Juice of 6 lemons

Boil 2 quarts water and sugar. Add lemon rinds and cook 15 to 20 minutes. Add 2 quarts water, pineapple juice, and lemon juice. Chill.

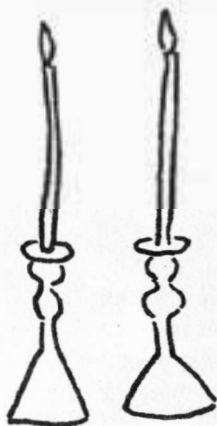
*Committee*

## MOCK OLD FASHIONEDS

- |                     |                   |
|---------------------|-------------------|
| 3 cups tomato juice | Angostura bitters |
| 1 can beef consomme | Basil leaf        |
| Lemon slices        |                   |

Mix the juice and consomme with few drops of bitters. Pour over ice cubes in old fashioned glasses. Garnish with a sliver of basil leaf and thin slices of lemon.





## CHRISTMAS WASSAIL

- 4½ cups sugar
- 2 quarts water
- 1 Tbsp whole cloves
- 6 sticks cinnamon
- 3 Tbsp candied ginger
- 2 quarts orange juice
- 1 cup lemon juice
- 1 gallon cider

Combine sugar and water and boil for 10 minutes. Add spices and let stand in a warm place for 1 hour. Strain (it is even better to put spices in a cheesecloth bag and leave it in 1 hour). Add fruit juices and cider. Bring to a boil and serve hot.

*Committee*

## SALTY DOG COCKTAIL

- 2 12-oz bottles carbonated lemon and lime drink
- 3 Tbsp lemon juice
- ¼ cup confectioners sugar
- 1 Tbsp sugar
- 3 cups grapefruit juice, chilled
- 2 Tbsp superfine granulated sugar



Freeze one bottleful lemon-lime drink in ice cube tray to make ice cubes. Frost 8 6-oz glasses. Dip rim of each glass in lemon juice, then lightly in confectioners sugar combined with salt. Chill. To serve, combine chilled bottle of lemon-lime drink with grapefruit drink, ice cubes, and granulated sugar. Stir to mix well. Serve in chilled glasses. Serves 8.



## GOLDEN PUNCH

2 bottles (fifths) champagne  
1 bottle (fifth) sauterne  
1 quart soda water  
 $\frac{1}{4}$  cup brandy  
 $\frac{1}{4}$  cup Cointreau  
 $\frac{1}{4}$  cup light corn syrup  
1 cup sliced hulled strawberries  
Mint sprigs

Chill champagne, sauterne, soda water. Put ice cubes from 2 ice cube trays into large punch bowl. Combine brandy, Cointreau, and corn syrup. Mix well, and pour over ice. Add champagne, sauterne, and soda. Mix well. Garnish with strawberries and mint sprigs. Makes  $4\frac{1}{2}$  quarts, 36 servings in 4 oz punch cups.

## ZESTY TOMATO JUICE COCKTAIL

8 cups tomato juice	3 Tbsp chili sauce
3 cups water	$\frac{1}{3}$ cup catsup
$\frac{1}{4}$ cup chopped onions	$\frac{1}{4}$ tsp pepper
$\frac{1}{4}$ cup chopped green pepper	$1\frac{1}{2}$ Tbsp salt
	2 Tbsp sugar
2 Tbsp horseradish	$\frac{1}{4}$ cup lemon juice

Mix all ingredients except lemon juice. Cover, let simmer for 10 minutes. Strain. Add lemon juice and chill. Serves 15.

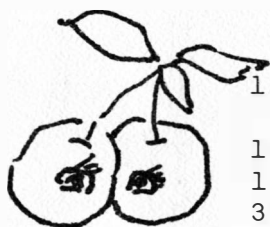
*Anne Parsons*

## PARTY PUNCH

1 can jellied cranberries  
 $\frac{3}{4}$  cup orange juice  
 $\frac{1}{4}$  cup lemon juice  
1 quart gingerale

Beat cranberries, add juices and chill. Add gingerale when ready to serve. Serves 6-8.

*Freda Lemke*



## CHRISTMAS PUNCH

- 1 3 oz package cherry-flavored gelatin
- 1 cup boiling water
- 1 6 oz can frozen lemonade
- 3 cups cold water
- 1 quart cranberry juice cocktail
- 12 ounces gingerale

Dissolve gelatin in boiling water. Add other ingredients.

Chill: Add chilled gingerale just before serving.  
Fills 25 punch cups.

*Helen Sehrer*

## DECORATIVE ICE CUBES

Fill a refrigerator tray with water and place in each section, one of the following:

- A maraschino cherry
- A preserved strawberry
- A piece of lemon or pineapple
- A sprig of mint

## FRUITED ICE BLOCK

Arrange layer of strawberries, orange slices, and mint sprigs (or other fruit) in a mold or clean coffee can. Add just enough water to cover. Freeze. Repeat layers until mold is filled. Make block in advance and store in freezer. To unmold, dip in hot water.

## TO FROST RIMS OF GLASSES

- 1 tsp water
- 1 egg white
- Granulated sugar

Mix water and egg white. Dip rim of glass into mixture, then into sugar. Set glasses in freezing compartment until needed.

*Elizabeth Jennings*



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